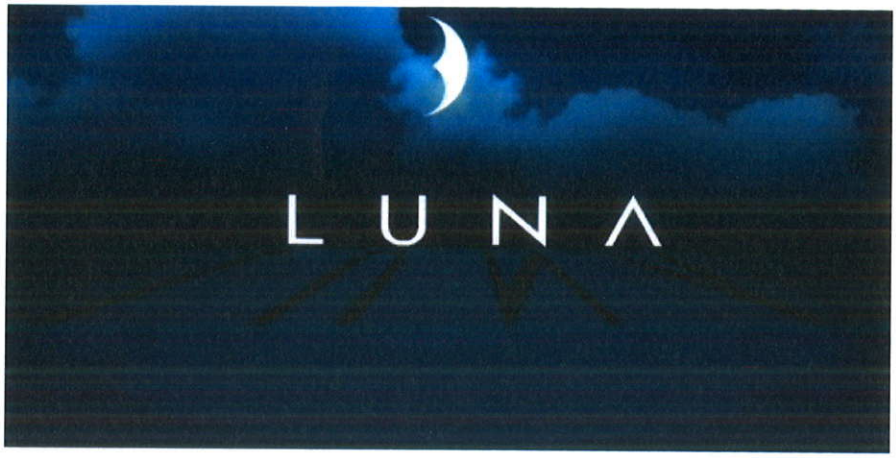

APPLIANCE SERVICE & WARRANTY INFORMATION

QUALEX LANDMARK

Trail Appliances
Appliances and more!

Trail Appliances
Appliances and more!

6880 .11 Street SE, Calgary, Alberta T2H 2T9
403.253.5442

Dear Home Owner,

Congratulations on the purchase of your new home! Trail is the proud supplier of your major appliances.

Enclosed is information on.

1. Trail Appliances
2. How to request warranty service.
3. Where to locate model and serial numbers.
4. Extended warranty coverage

We want to make your experience with the products, the service providers, and with Trail, as efficient and seamless as possible. We do perform warranty service on many brands however there are some brands where the manufacturer has designated a service provider. This information is detailed for you, by product, in this package. You may also want to consider purchasing a protection plan that extends coverage beyond the manufacturers' warranty.

Should you have the opportunity to visit our store, we would be pleased to show you more products that will make your new home healthier and more comfortable.

We look forward to seeing you soon!

Sincerely,

The Management and Staff of Trail Appliances

Trail Appliances
Appliances and more!

6880 .11 Street SE, Calgary, Alberta T2H 2T9
403.253.5442

HOW TO REQUEST WARRANTY SERVICE*

If you do require service under warranty for the first time on any of your appliances, please call

Brand	Service Provider	
Fisher Paykel		Totem Appliance 403-248-1721
Blomberg	Trail Appliance Service	403-253-5442
Frigidaire	Totem Appliance Service 403-248-1721	
Broan	Trail Appliance Service	403-253-5442
Panasonic	Trail Appliance Service	403-253-5442

To enable the Service Representative to better assist, please have the following information ready.

1. Builder name – **Intertech Canada**
2. Builder account - **# 0212152**
3. Your home address and contact numbers
4. Model and serial number of appliance
5. Date of possession

WHERE TO FIND MODEL & SERIAL NUMBERS

WALL OVEN	Open door. Top, left hand above oven cavity
COOKTOP	Underneath. Back right hand side
REFRIGERATOR	Open door. Bottom of cabinet. Right hand side
DISHWASHER	Open door. Right hand side of door
WASHER	Open door. Top, above opening
DRYER	Open door. Left side of opening
VENT HOOD	Need make and model number only
MICROWAVE	Open Door. Inside cavity. Right hand side
WASTE DISPOSER	Somewhere on outside of unit

*Please Note: Unless otherwise specified in the product use & care guide, your new appliances come with a one year manufacturers' warranty against defects in material or workmanship. If still under warranty and a service call is made that determines use & care instructions are not being followed, a trip charge is applicable. To avoid unnecessary service charges, we recommend that use and care guides are read thoroughly. If the manufacturers' warranty has expired, the homeowner is responsible for the full cost of a trip to the home, and any repairs made.
If the home is being rented out, the owner must place the warranty service call on behalf of the tenant, with the information requested above. If the tenant places the service call, they will be asked to provide a credit card number.

Trail Appliances
Appliances and more!

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403.253.5442

PERFORMANCE PROTECTION PLAN

If you have ever had to pay for service out of warranty, you know how costly this can be, depending on the type of failure. Even after the technicians estimate of the cost, and you decide not to have the appliance repaired, you are still responsible for a trip charge.

With a **Performance Protection Plan**, you can have peace of mind, knowing that if your appliances do fail, they will be repaired at no additional cost to you.

Here are some other benefits of an extended warranty program*.

1. You may purchase coverage for an additional 3 years beyond the manufacturers' one year warranty
2. All repairs will be made by an authorized service technician.
3. The cost of one service call during the protection period will justify the price you paid for the additional coverage.
4. Should your refrigerator freezer fail, the plan provides for up to $250 in food spoilage reimbursement.
5. If after the manufacturers' warranty has expired, you experience three identical failures on the same product; the plan allows for either replacement of product or a prorated credit towards the purchase of a replacement.
6. If you are renting your home, this is an excellent means for protecting your investment.

*Note: Some limitations do apply. Upon purchase, full terms and conditions will be provided.

Cost of Protection

Product	3 Years Additional Coverage
WALL OVEN	$199.95
COOKTOP	$129.95
REFRIGERATOR	$159.95
DISHWASHER	$129.95
WASHER	$129.95
DRYER	$129.95
VENT HOOD	$129.95
MICROWAVE	$99.95

If you are interested in purchasing an extended warranty plan, please call.

SCOTT COWAN (403) 692-2113

www.trail-appliances.com

Trail Appliances
Appliances and more!

www.trail-appliances.com

CALGARY SOUTH
6880 .11 Street SE
Calgary, Alberta
T2H 2T9
403.253.5442

CALGARY NORTH
2745.29 Street NE
Calgary, Alberta
T1Y 7B8
403.250.2818

Who We Are.
What We Offer.

- Family owned and operated business for 37 years, Trail Appliances has over 20 family members actively involved in 14 stores throughout Alberta and British Columbia. We have been serving customers for three generations.
- We have two showrooms in Calgary that are open seven days a week.
- We have the largest selection in Canada with over 50 brands available.
- Trail Appliances is the only appliance store with an in-house, full-time chef available for after sales support on all cooking appliances.
- We give back to the community that has supported us by donating to over 100 charities in Alberta each year.
- We also carry products that extend past the kitchen with specifically trained sales representatives in the following areas:
  - Water softeners and drinking water systems
  - Tankless water heaters
  - Portable and whole house air purification
  - VACUFLO Central Vacuum systems
  - Hot tubs
  - Barbecues
- Winners of S.A.M. Awards for best showroom, new products, advertising and promotion.
- We are the proud recipient of the Calgary Herald's Readers Choice Award for multiple years; an award that comes directly from the community.
- Trail Appliances is a long serving member of the Canadian Home Builders Association and has a solid reputation as a supplier to the new construction industry.
- Our sales representatives are knowledgeable and well-trained on all products on an ongoing basis. They are the most educated sales team out there.
- We have company owned and operated delivery trucks with delivery available six days a week. Emergency delivery is also available when needed.
- A reliable parts counter is available in each store as well as an in-house parts department.
- One of the largest in-house service departments with over 30 service technicians in the province.

Fisher&Paykel
innovative living

GC912, GC913 models

Gas cooktop
User guide US CA (EN)

Parrilla con Quemadores a gas
Guía del usuario US CA (ES)

Table de cuisson au gaz
Manuel d'utilisation US CA (FR)

⚠ WARNING!

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the cooktop.

WHAT TO DO IF YOU SMELL GAS

- **Do not try to light any appliance.**
- **Do not touch any electrical switch.**
- **Do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

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EN

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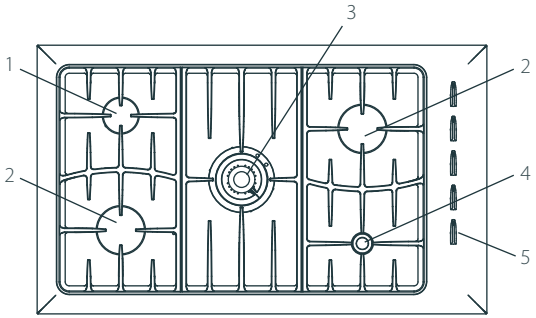
Introducing your cooktop

EN

Now that your new cooktop is installed and ready to use, you will want to know everything about it to be sure of excellent results right from the start.

This booklet will introduce you to the features and special talents of your cooktop/hob. We recommend you read the whole book before you start using your cooktop, for the sake of safety as well as success.

Location of features



1. Semi-rapid burner
2. Rapid burner
3. Wok burner
4. Auxiliary burner
5. Cooktop controls

Important!

SAVE THESE INSTRUCTIONS

The models shown in this user guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please go to our website www.fisherpaykel.com or contact your local Fisher & Paykel dealer.

Cooktop safety

Your safety is important to us

This guide contains safety statements under warning symbols. Please pay special attention to these symbols and follow instructions.

This symbol alerts you to hazards such as fire, electrical shock, or other injuries.

Important safety instructions

General

- Have your cooktop installed and properly grounded by a qualified installer in accordance with the installation instructions.
- Be sure to have the installer show you how to turn off the gas and electrical supply.
- Use this appliance for its intended purpose as described in this user guide.
- To avoid risk of burns and/or fire, keep loose clothing, potholders or any other flammable materials well clear of the burner flame.
- Always use a potholder when removing cookware from the cooktop. Do not use wet or damp potholders as these can cause steam burns. Do not use towels or similar cloths for removing cookware.
- When deep frying fat, be sure the pan is large enough not to cause an overflow from bubbling of the fat. Do not deep-fry foods with a high moisture content or food covered with frost.
- Turn the pot handles to the side or the back of the cooktop, away from the reach of children. Handles should not be positioned over adjacent burners.
- Always check that the control knobs are in the 'off' position when you have finished cooking.
- While using the cooktop, surfaces can become hot enough to cause burns.
- Do not leave children alone or unattended near the cooktop. Never allow children to stand, sit or play near, on, or with the cooktop.
- Do not leave the cooktop unattended when in use.
- Do not use the cooktop to heat unopened food containers, such as cans. This will cause the container to burst and could result in injury.

Operational

- Do not use water on grease fires. A violent steam explosion may result.
- Do not store or use flammable materials, gasoline or other flammable vapors and liquids in the vicinity of the cooktop, or any other appliance.
- Do not operate the burner without all burner parts in place.
- Always keep flammable wall coverings, curtains or drapes a safe distance from your cooktop.
- For safety reasons the burner flame size should be adjusted so it does not extend beyond the edge of the cookware.
- Use cookware of the appropriate size and construction for the type of cooking. Cookware must be matched to the size of the cast iron grate.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the cooktop.
- Do not stand on this gas cooktop.
- Be careful when reaching for items stored in cabinets over the cooktop. Flammable materials could be ignited if brought in contact with flame or hot surfaces and may cause severe burns.
- For safety reasons, do not store items of interest to children above or at the back of the cooktop.

Maintenance

- Do not let cooking grease or other flammable materials accumulate near the cooktop.
- Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Unplug the cooktop from the electrical supply and turn off the gas supply at the shut-off valve before servicing this appliance.
- This appliance is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do NOT cut or remove the grounding prong from this plug.
- Do not obstruct the flow of combustion and ventilation air to the cooktop.

Environmental hazards

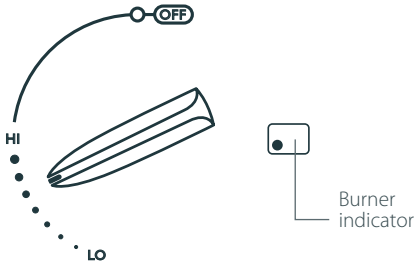
- The Governor of California is required to publish a list of substances known to the state of California to cause cancer or reproductive harm and requires businesses to warn customers of potential exposures to such substances.

WARNING!: Gas appliances contain or produce substances which can cause death or serious illness and which are known to the State of California to cause cancer, birth defects or other reproductive harm. To reduce the risk from substances in fuel or from fuel combustion, make sure this appliance is installed, operated, and maintained according to the manufacturer's instructions.

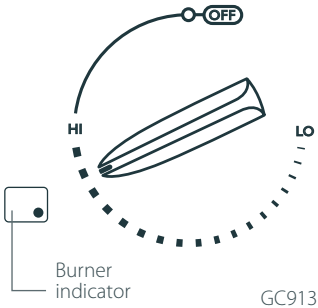
Using your cooktop

This section tells you how to successfully operate your cooktop

Choose the control knob for the burner you want to use. Press down and turn the knob counterclockwise to the HI symbol (see below). All the igniters will spark until the gas ignites on the selected burner.



GC912



GC913

Adjusting the flame

The flame adjusts anywhere between the HI and LO symbols. Do not regulate the flame between HI and OFF.

Temperature control

Your cooktop offers a wide range of temperature settings from delicate slow cooking to the intense high temperatures needed for boiling and searing.

For general cooking purposes, turn the control knob to the HI setting to begin cooking or bring food to the boil and adjust as necessary. Once your pan is hot, reduce the temperature to maintain a steady heat to cook your food through. This will reduce cooking times.

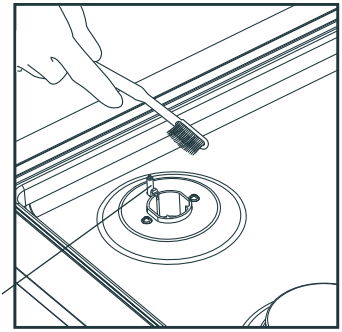
Results will vary depending on the type of pans used and the quantities being cooked. You will need to experiment with the temperature settings to match your desired cooking result. Different types of cooking utensils will vary in efficiency.

Auto re-ignition

Auto re-ignition is for your convenience and safety. The auto re-ignition feature causes the igniters to spark automatically and the burner to re-light if a flame blows out or if the flame is severely distorted by a draft or a cooktop ventilation system.

Constant sparking

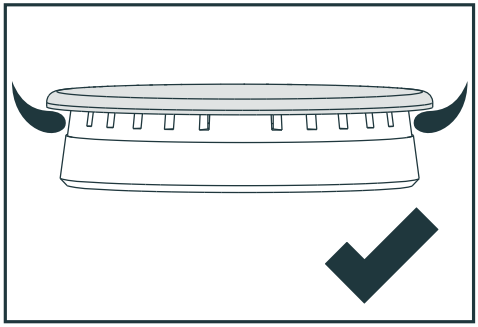
The igniters must be kept clean and dry to work correctly. Dirty or wet igniters could cause constant sparking, even if a flame is present. (See Troubleshooting guide).



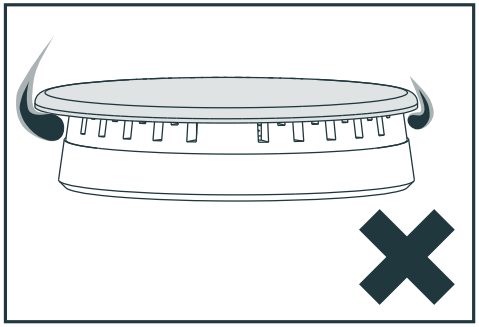
Igniters can be kept clean with a small brush and rubbing alcohol.

If the burner has an inconsistent flame or does not light

- If the gas does not light within four seconds, turn the knob to OFF. Allow at least two minutes for the gas to disperse before trying again.
- Check that the power to the product is switched on.
- Check that the burner parts are assembled correctly as below:



Correct assembly



Incorrect assembly

Power failure

In the event of a power failure, turn all burner control knobs to OFF. The burners can be lit by holding a lighted match close to the side of the burner and turning the control knob to HI. Wait until the flame is burning all the way around the burner cap before adjusting.

Cookware

⚠ WARNING!

Never use plastic or aluminum foil dishes on the burners.

⚠ WARNING!

Hot Surface Hazard

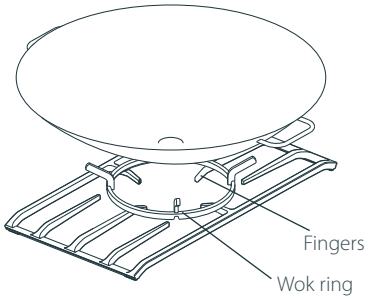
Do not touch the grates while they are hot.

Failure to do so could result in burns and scalds.

Using a wok

Use your wok only on the middle burner. Do not use a wok larger than 18" (45 cm).

When using any wok, make sure it does not push other pots and pans aside. This could make them unstable, or deflect heat onto nearby walls or the countertop.

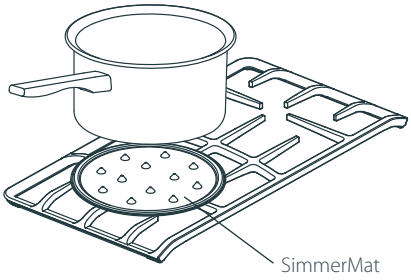


Wok ring

Make sure the wok ring fits tightly on the four fingers of the grate. Always use the wok ring with your wok.

Using the SimmerMat (GC913 only)

The SimmerMat helps you control the temperature of your cooking surface to allow the long slow simmering that is needed for successfully cooking delicate foods. **Use at low heat only.**



To use the SimmerMat

1. First cook the food, or bring to the boil, over high heat.
2. Turn the burner off and carefully place the SimmerMat on the grate with the points facing upward. Re-ignite the burner, turn to LO and place your saucepan on top of the SimmerMat.

Do not use an asbestos mat or decorative covers between the flame and the saucepan as this may cause serious damage to your cooktop.

⚠ WARNING!

Hot Surface Hazard

Always turn the burner off before moving the SimmerMat and handle the hot SimmerMat with a pot holder.

Failure to do so could result in burns and scalds.

Using saucepans

- Do not let large saucepans or frying pans overlap the countertop as this can deflect heat and damage the countertop surface.
- Hold the handle of the saucepan to prevent movement of cookware when stirring.
- Saucepans should have a thick flat base. Food in a saucepan with an uneven base will take longer to cook.
- Extremely heavy saucepans may bend the grate or deflect the flame.
- Match the bottom of your saucepans with the cooking zone and be sure that they are stable. This will give you the most efficient cooking.

Griddle

Using the griddle (GC913 only)

A griddle is ideal for cooking a variety of foods. Cook steak, tender cuts of meat, panini and char-grilled vegetables on the ribbed side and griddle scones, pancakes, pikelets, polenta and eggs on the flat side.

The surfaces of a cast-iron griddle will become more and more non-stick as cooking oils become baked in. This 'seasoning' process can be started by coating both surfaces of the griddle with cooking oil and baking in the oven at 300 ^{O}F (150 ^{O}C) for about an hour.

Cooking with a griddle

- Only use the griddle over the two left-hand burners.
- Heat the griddle for a few minutes before using.
- Brush the food, not the griddle, with oil, to reduce splatter and smoking.
- Cook steak and vegetables at high temperatures on the ribbed side of the griddle. Turn the steak only once, about halfway through the cooking time and test by pressing the surface of the steak. The softer the meat is, the 'rarer' or less well done it will be.
- Griddle scones, pancakes, pikelets, polenta and eggs are best cooked slowly at medium to low temperatures on the flat side of the griddle.

Important!

Prolonged cooking with the griddle at high temperatures may damage the cooktop.

Cleaning a cast-iron griddle

- Leave the griddle to cool before cleaning. Scrape away any food residue and wash in warm soapy water.
- Do not scour to the bare metal when cleaning or you will remove the non-stick coating that has built up during cooking.
- Dry the griddle thoroughly and wipe with a thin coating of cooking oil to prevent rust forming, especially when the griddle is new.

Care and cleaning

Use soapy water and a soft sponge or cloth to clean the cooktop, rinse with clean water and dry thoroughly. Clean the cooktop regularly, before spills become burnt on. Soaking stubborn stains under the soapy cloth for a few minutes will help make them easier to remove. Grates are dishwasher safe. If stubborn soil remains, follow the recommended cleaning methods outlined below.

⚠ WARNING!

Hot Surface Hazard

Before cleaning, be certain the burners are turned off and the whole cooktop is cool.

Failure to do so could result in burns and scalds.

- Always use the mildest cleaner that will do the job. Use clean, soft cloths, sponges or paper towels.
- Clean brushed stainless steel finishes in the direction of the grain.
- Dry thoroughly to avoid water marks.
- Do not clean cooktop parts in any self-cleaning oven.
- After cleaning, replace all cooktop parts in their proper position before using the cooktop.
- Rinse and wipe away all cleaner residue as - when heated - the cleaners can permanently stain the cooktop.

Important!

The cleaners recommended on the following page indicate cleaner types and do not constitute an endorsement of a particular brand. Use all products according to directions on the package.

Cleaning procedures listed opposite are only applicable for the 'F&P Gas cooktops' and are not applicable for other appliances with stainless steel finish.

Care and cleaning

Cooktop cleaning chart

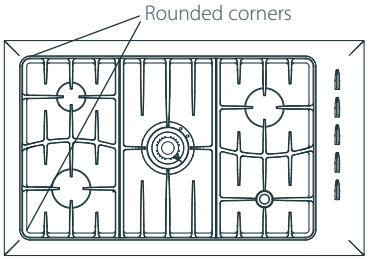
EN

Cooktop part	Cleaning	Important
Grates, burner caps and SimmerMat, porcelain enamel finish	■ Hot soapy water and nylon scourer ■ Soaking in a solution of biological clothes washing detergent eg Surf® ■ Mild abrasive cleansers eg Bon Ami® ■ Fume Free oven cleaner eg Easy Off® ■ Heavy Duty oven cleaner eg Easy Off®	Always allow cooktop parts to cool completely before cleaning them. Remove spills as soon as the burner caps are cool to avoid the soil becoming burnt on.
Burner parts	■ Hot soapy water ■ To clear the holes, use a stiff nylon brush or wire eg straight-ended paper clip. ■ Mild abrasive cleansers eg Bon Ami®	Reassemble the burner parts correctly.
Control knobs	■ Hot soapy water and a soft cloth ■ Mild abrasive cleansers eg Bon Ami®	Always apply minimal pressure with abrasive cleaners.
Stainless steel exterior	■ Soak soil under a hot soapy cloth, rinse and dry thoroughly. ■ Hard water spots can be removed with household white vinegar. ■ Non-abrasive stainless steel cleaner eg 3M Stainless Steel Cleaner & Polish. Regular use of a stainless steel polish will reduce fingerprints and other marks. ■ Heavy soiling can be removed with oven cleaner eg Easy Off® Fume Free or Easy Off® Heavy Duty.	**Never use harsh/abrasive cleaning agents as they will damage the stainless steel finish.** Chlorine or chlorine compounds in some cleaners are corrosive to stainless steel and may damage the appereance of your cooktop. Check the label on the cleaner before using.
Ignition electrodes	■ Toothbrush and rubbing alcohol	A dirty or wet electrode will prevent the burner from lighting efficiently.

Care and cleaning

Replacing the grates

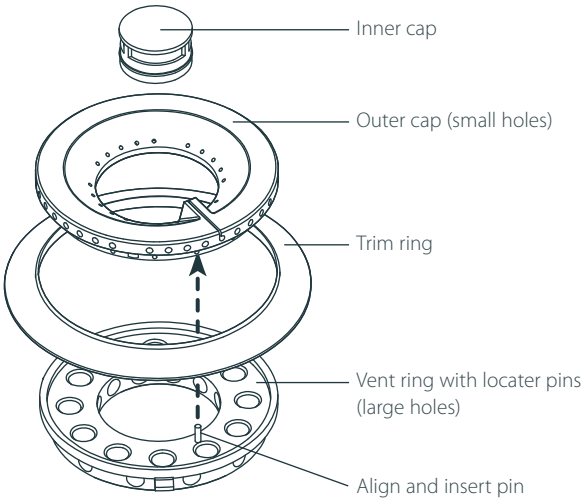
The wok grate goes in the center over the wok burner. The other two grates are interchangeable.

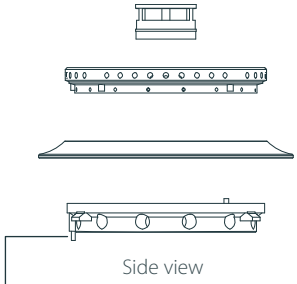


Correct grate orientation

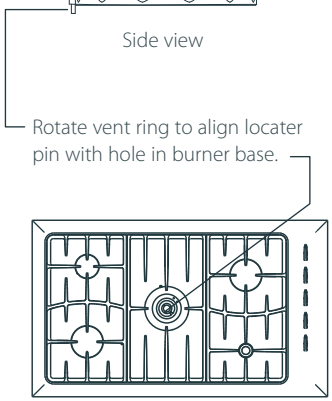
Reassembling the brass wok burner (GC913 only)

Each part of the brass burner has locating pins to help you to assemble it correctly after cleaning. Incorrect assembly can cause dangerous irregular flames and ignition problems. Refer to this diagram for the correct order of assembly. Note: the brass parts of your wok burner will change color with use. This will have no effect on the performance.





Side view



Frequently asked questions

Q What is the best way to clean stainless steel?
A See 'Care and cleaning' instructions.

Q How do I clean the grates and burners?
A Grates can be washed in the dishwasher or alternatively with a cream cleaner and a nylon scourer. Burners are best washed in warm water (see 'Care and cleaning' instructions).

Q All the burners spark at once when I go to light one, is this ok?
A Yes, they are designed to do this.

Q Why doesn't my cooktop light?
A Firstly, check it is plugged in and the gas is turned on. Alternatively, the gas igniters may be dirty. These are easily cleaned with a toothbrush and rubbing alcohol. (Also check 'Troubleshooting'.)

Q Will the graphics on my cooktop come off?
A No, these are etched by laser.

Q My burner flames are yellow / slow to start, is something wrong?
A Yes, there are a number of factors which could be causing this:
1. If you use bottled gas, this may indicate you are getting near the end of the bottle.
2. Your cooktop may not be suited to the gas you are using, check with your service person/installer.
3. The gas pressure may not be correct, check with your service person/installer.
4. See 'Troubleshooting'.

Q One of my burners has an uneven flame, what can I do?
A Check the burner parts are assembled correctly.

Q What size pots should I use?
A Generally larger pots are more energy efficient (see 'Cookware').

Q Do I need special pans for a gas cooktop?
A Regular pans are fine. We recommend thick-based pans for efficient, even heat.

Troubleshooting

Problem	Possible solutions
My cooktop does not light.	Check it is plugged in and there is power to the wall socket.
	The gas igniters may be dirty. These can be easily cleaned with a toothbrush and rubbing alcohol.
	The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat.
	Check the gas supply valve is turned on and the supply to the house is working. Gas should be heard when you turn a burner on.
My burner flames are yellow/slow to start.	The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat.
	If you use bottled gas, this may indicate you are getting near the end of the bottle.
	Check that the burner parts are not blocked with water.
	The gas pressure may not be correct, check with your service person/installer.
One of my burners has an uneven flame.	Check the burner parts are assembled correctly and that the burner cap is sitting flat on the burner.
My cooktop is sparking.	Your cooktop thinks that the flame has gone out. This could be caused by drafts disturbing the flame eg using a down draft.
	Check that the igniter is clean and dry.
	Your power supply may not be properly grounded or, in an older house, the correct wiring polarity may not have been observed.
The flame goes out at low settings.	Gas supply pressure may be low, check with service person/installer.
	Low setting may be incorrect, check with your service person/installer.

Limited warranty

When you purchase any new Fisher & Paykel whiteware Product for personal or consumer use you automatically receive a one year Limited Warranty covering parts and labor for servicing within the 48 mainland United States, Hawaii, Washington D.C and Canada. In Alaska the Limited Warranty is the same except that you must pay to ship the Product to the service shop or the service technician's travel to your home. Products for use in Canada must be purchased through the Canadian distribution channel to ensure regulatory compliance.

If the Product is installed in a motor vehicle, boat or similar mobile facility, you receive the same one year Limited Warranty, but you must bring the vehicle, boat or mobile facility containing the Product to the service shop at your expense or pay the service technician's travel to the location of the Product.

Fisher & Paykel undertakes to:

Repair without cost to the owner either for material or labor any part of the Product, the serial number of which appears on the Product, which is found to be defective. In Alaska, you must pay to ship the Product to the service shop or for the service technician's travel to your home. If the Product is installed in a motor vehicle, boat or similar mobile facility, you must bring it to the service shop at your expense or pay for the service technician's travel to the location of the Product. If we are unable to repair a defective part of the Product after a reasonable number of attempts, at our option we may replace the part or the Product, or we may provide you a full refund of the purchase price of the Product (not including installation or other charges).

This warranty extends to the original purchaser and any succeeding owner of the Product for products purchased for ordinary single-family home use.

All service under this Limited Warranty shall be provided by Fisher & Paykel or its Authorized Service Agent during normal business hours.

How long does this Limited Warranty last?

Our liability under this Limited Warranty expires ONE YEAR from the date of purchase of the Product by the first consumer.

Our liability under any implied warranties, including the implied warranty of merchantability (an unwritten warranty that the Product is fit for ordinary use) also expires ONE YEAR (or such longer period as required by applicable law) from the date of purchase of the Product by the first consumer. Some states do not allow limitations on how long an implied warranty lasts, so this limit on implied warranties may not apply to you.

This warranty does not cover:

A Service calls that are not related to any defect in the Product. The cost of a service call will be charged if the problem is not found to be a defect of the Product. For example:
1. Correcting faulty installation of the Product.
2. Instructing you how to use the Product.
3. Replacing house fuses, reset circuit breakers, correct house wiring or plumbing, or replace light bulbs.
4. Correcting fault(s) caused by the user.
5. Changing the set-up of the Product.
6. Unauthorized modifications of the Product.
7. Noise or vibration that is considered normal, for example, drain/fan sounds, regeneration noises or user warning beeps.
8. Correcting damage caused by pests, for example, rats, cockroaches etc.

B Defects caused by factors other than:
1. Normal domestic use or
2. Use in accordance with the Product's User Guide.

C Defects to the Product caused by accident, neglect, misuse, fire, flood or Act of God.

D The cost of repairs carried out by non-authorized repairers or the cost of correcting such unauthorized repairs.

E Travel Fees and associated charges incurred when the product is installed in a location with limited or restricted access (eg airplane flights, ferry charges, isolated geographic areas).

F Normal recommended maintenance as set forth in the Product's User Guide.

If you have an installation problem contact your dealer or installer. You are responsible for providing adequate electrical, exhausting and other connection facilities.

We are not responsible for consequential or incidental damages (the cost of repairing or replacing other property damaged if the Product is defective or any of your expenses caused if the Product is defective). Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

How to get service

Please read your User Guide. If you then have any questions about operating the Product, need the name of your local Fisher & Paykel Authorized Service Agent, or believe the Product is defective and wish service under this Limited Warranty, please contact your dealer or call us at:

TOLL FREE **1-888-9-FNP-USA (1-888-9-367-872)**
or contact us through our web site: www.usa.fisherpaykel.com

You may be required to provide reasonable proof of the date of purchase of the Product before the Product will be serviced under this Limited Warranty.

Commercial use

If you are using the Product in a commercial setting (any use other than a single family dwelling), we agree to repair or replace, without cost to you for parts only, any defective parts, the serial number of which appears on the Product. Our liability for these repairs expires ONE YEAR from the date of original purchase.

At our option we may replace the part or the Product, or we may provide you a full refund of the purchase price of the Product (not including installation or other charges). All service under this Limited Warranty shall be provided by Fisher & Paykel or its Authorized Service Agent during normal business hours.

No other warranties

This Limited Warranty is the complete and exclusive agreement between you and Fisher & Paykel regarding any defect in the Product. None of our employees (or our Authorized Service Agents) are authorized to make any addition or modification to this Limited Warranty.
Warrantor: Fisher & Paykel Appliances, Inc.

If you need further help concerning this Limited Warranty, please call us at the above number, or write to:
Fisher & Paykel Appliances, Inc.
5900 Skylab Road
Huntington Beach, CA 92647

This Limited Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

⚠ ¡ATENCION!

El no seguir la información de este manual al pie de la letra, puede ocasionar explosión o incendio, provocando daños a su propiedad, personales o incluso la muerte.

No almacene o utilice gasolina u otros líquidos o vapores inflamables cerca de este o cualquier otro aparato eléctrico.

NUNCA utilice este electrodoméstico como calefactor ambiental, ya que puede ocasionar envenenamiento por monóxido de carbono y sobrecalentamiento de la parrilla.

QUÉ HACER SI HUELE A GAS

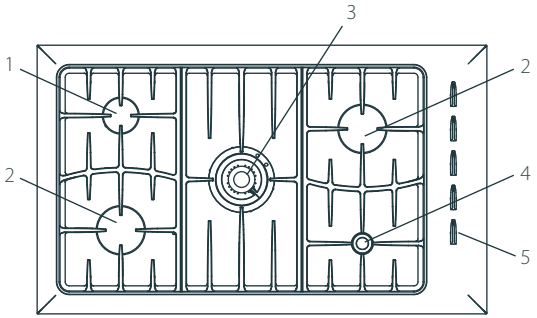
- **No intente encender ningún aparato eléctrico.**
- **No toque ningún interruptor eléctrico.**
- **No utilice el teléfono dentro de su casa.**
- **Llame inmediatamente a su proveedor de gas desde el teléfono de un vecino. Siga las instrucciones del proveedor de gas.**
- **Si no puede comunicarse con su proveedor de gas, llame a los Bomberos.**

Tanto los trabajos de instalación como de mantenimiento, los deberá llevar a cabo personal calificado, el proveedor o su compañía de gas.

Familiarizándose con su parrilla

Lo felicitamos por la adquisición de su nueva parrilla con quemadores a gas y le recomendamos que lea cuidadosamente esta Guía del Usuario para aprovechar al máximo las ventajas que le ofrece este producto.

Ubicación de las funciones especiales



1. Quemador semi-rápido
2. Quemador rápido
3. Quemador para wok
4. Quemador auxiliar
5. Perillas de controles de la parrilla

¡Importante!

GUARDE ESTE INSTRUCTIVO

Los modelos utilizados en esta guía del usuario pudieran no estar disponibles en todos los mercados, y están sujetos a cambio en cualquier momento. Para obtener información actual acerca de la disponibilidad de modelos y especificaciones en su país, favor de visitar nuestro sitio en Internet, www.fisherpaykel.com, o póngase en contacto con su distribuidor local Fisher & Paykel.

Seguridad de la parrilla

Su seguridad es importante para nosotros

Esta guía contiene información sobre el empleo seguro indicada por medio de los símbolos de "Cuidado". Sea tan amable de prestar especial atención a estos símbolos y siga las instrucciones.

Este símbolo le alerta sobre peligros como fuego, electrocución y otras heridas.

Advertencias de seguridad que debe tomar en cuenta

Generales

- Su parrilla ha sido instalada y adecuadamente puesta a tierra por un instalador calificado según las instrucciones de instalación.
- Asegúrese de que el instalador le indique cómo y dónde interrumpir el suministro de gas y eléctrico.
- Utilice este aparato eléctrico para el propósito para el que fue diseñado, tal como se describe en la Guía del Usuario.
- Para evitar el riesgo de quemaduras y/o incendio, mantenga cualquier tipo de ropa suelta, agarraderas así como cualquier material inflamable, lejos del quemador.
- Para retirar ollas y sartenes de la parrilla, utilice siempre una agarradera. No utilice agarraderas mojadas o húmedas, ya que pueden ocasionar quemaduras por vapor. No utilice toallas o tipos de telas similares para retirar ollas y sartenes de las hornillas.
- Si va a freir con grandes cantidades de aceite, asegúrese de que el tamaño de la sartén sea lo suficientemente grande para evitar el rebose de la grasa burbujeante. No fría con aceite abundante alimentos con alto contenido de humedad o alimentos aún cubiertos de escarcha.
- Gire los mangos de las sartenes hacia un costado o hacia la parte trasera de la parrilla, lejos del alcance de los niños. No ponga los mangos de las sartenes sobre las hornillas adyacentes para evitar su calentamiento.
- Asegúrese siempre de que las perillas de control estén en la posición de «off» [apagado] cuando termine de cocinar.
- Al utilizar la parrilla, tenga cuidado, ya que las superficies pueden calentarse suficientemente como para ocasionar quemaduras.
- No deje a los niños solos cerca de la parrilla. Nunca permita que los niños se paren, se sienten o jueguen cerca, sobre o con la parrilla.
- No desatienda la parrilla mientras esté cocinando.
- No utilice la parrilla para calentar envases de comida cerrados, tales como latas, lo cual puede provocar que éstas revienten y causen daños.

Precauciones de operación

- No utilice agua para sofocar un incendio causado por grasa, ya que puede dar lugar a una violenta explosión de vapor.
- No utilice o almacene materiales inflamables, gasolina u otros líquidos inflamables cerca de la parrilla o cualquier otro aparato eléctrico.
- No opere el quemador si no están todas las piezas del mismo en su lugar.
- Mantenga siempre todo aquello que pueda ser inflamable como papel tapiz o cortinas a una distancia prudente de la parrilla.
- NUNCA utilice este electrodoméstico como calefactor ambiental, ya que puede ocasionar envenenamiento por monóxido de carbono y sobrecalentamiento de la parrilla.
- Utilice ollas y sartenes de tamaño y construcción adecuados al tipo de cocción. Los utensilios deben concordar con el tamaño de la rejilla de hierro fundido.
- No rocíe aerosoles cerca de este artefacto eléctrico cuando se encuentre en funcionamiento.
- Por razones de seguridad, esta parrilla con quemadores a gas no debe utilizarse como calefactor de ambiente.
- No se pare sobre la parrilla con quemadores a gas.
- Tenga cuidado al tratar de tomar cualquier artículo que se encuentre almacenado en los gabinetes por encima de la parrilla. Los materiales inflamables pueden encenderse si se les pone en contacto con flamas o superficies calientes y pueden, además, causar quemaduras severas.
- Por razones de seguridad, no ponga artículos que puedan ser del interés de los niños encima de la parrilla o detrás de ésta.

Mantenimiento

- No deje que la grasa para cocinar u otros materiales inflamables se acumulen cerca de la parrilla.
- No repare o reemplace ninguna parte del aparato, a menos que se indique en el manual. Cualquier otro servicio de mantenimiento deberá realizarlo un técnico calificado.
- Antes de realizar cualquier tipo de reparación, desenchufe la parrilla del suministro eléctrico y apague el suministro de gas mediante la válvula de cierre.
- Este electrodoméstico está equipado con un enchufe de tres clavijas con aterrizaje a tierra para su protección contra el peligro de electrocutamiento, y deberá conectarse directamente a un tomacorriente debidamente aterrizado a tierra. No corte o quite la clavija de tierra de este enchufe.
- No obstruya el flujo de combustión y de ventilación de aire hacia la parrilla.

Peligros ambientales

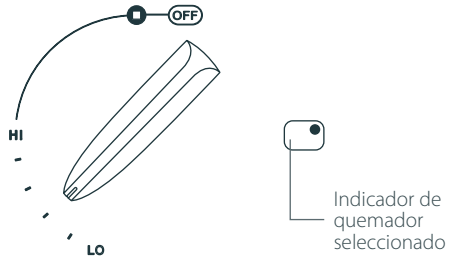
- El Gobernador de California debe publicar una lista de sustancias que el estado de California reconoce que provocan cáncer o daños reproductivos, y exige a las empresas que alerten a sus clientes acerca de la exposición potencial a sustancias de ese tipo.

ADVERTENCIA!: Los electrodomésticos a gas contienen o producen sustancias que pueden ocasionar muerte o enfermedad grave, y que el Estado de California reconoce que provocan cáncer, defectos de nacimiento, u otros daños reproductios. Para reducir el riesgo de las sustancias carburantes o de su combustión, asegúrese de que este electrodoméstico sea instalado, operado y mantenido de acuerdo con el instructivo emitido por el fabricante.

Cómo utilizar su parrilla

Esta sección le indica cómo operar en forma adecuada su parrilla

Elija la perilla de control para el quemador que desee utilizar. Presione hacia abajo y gire la perilla en sentido contrario a las manecillas del reloj hasta llegar al símbolo HI (alto) (véase más abajo). Todos los encendedores emitirán chispas hasta que se encienda el gas en el quemador seleccionado.



GC912 & GC913

GC913M

Cómo ajustar la flama

La flama se ajusta en cualquier lugar entre los símbolos HI (alto) y LO (bajo); no regule la flama entre HI (alto) y OFF (apagado).

Control de temperatura

La parrilla ofrece una amplia gama de temperaturas, desde la cocción lenta y delicada hasta temperaturas altas necesarias para hervir y sellar los alimentos. Al girar la perilla de control en el sentido de las manecillas del reloj la temperatura se incrementa.
Para propósitos generales de cocción, gire la perilla de control hasta la posición HI (alto) para comenzar a cocinar o hervir, y regule la flama según sea necesario. Una vez que la sartén esté caliente, reduzca la temperatura para mantener una temperatura constante para terminar de cocinar los alimentos. De esta forma reducirá los tiempos de cocción.

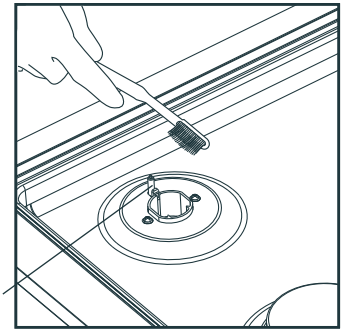
Los resultados variarán dependiendo del tipo de cacerola o sartén que utilice y de las cantidades de alimentos que desee cocinar. Experimente con diferentes temperaturas hasta que obtenga los resultados de cocción que desee. La eficiencia de la cocción dependerá de los diferentes tipos de ollas o sartenes que emplee.

Reencendido automático

Para su conveniencia y seguridad, la parrilla cuenta con reencendido automático. La característica de autoencendido consiste en un chispazo automático de los encendedores para volver a encender el quemador si la flama se apaga o si ésta se distorsiona debido a corrientes de aire o por el mismo sistema de extracción de la parrilla.

Chisporroteo continuo

Para que los encendedores funcionen correctamente deben mantenerse limpios y secos. Los encendedores mojados o sucios ocasionarán chisporroteo continuo, aún cuando haya flama. (Véase la guía de solución de problemas).

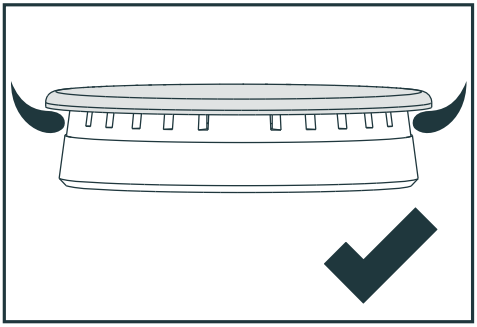


Los encendedores se pueden mantener limpios con un pequeño cepillo y alcohol de frotación..

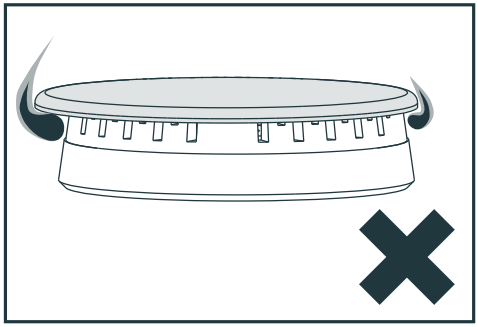
ES

Si el quemador tiene la flama inconsistente o no enciende

- Si el gas no se enciende en cuatro segundos, gire la perilla hasta la posición de apagado OFF. Espere por lo menos dos minutos para permitir que el gas se disperse antes de intentarlo de nuevo.
- Verifique que la corriente eléctrica que alimenta al aparato esté activada.
- Verifique que los componentes del quemador estén colocados correctamente.



Montaje correcto



Montaje incorrecto

Interrupción de la corriente eléctrica

Si hubiera una interrupción de corriente eléctrica, gire todas las perillas de control de los quemadores hasta la posición OFF (apagado). Los quemadores pueden encenderse acercando un cerillo encendido al costado del quemador y girando la perilla de control hasta la posición HI (alto). Espere hasta que la flama esté encendida en toda la circunferencia del quemador antes de regularla.

Ollas y sartenes

⚠ ¡ADVERTENCIA!

Nunca utilice platos de plástico o aluminio sobre los quemadores.

Utilizar un wok

Utilice su wok exclusivamente en el quemador central. No utilice un wok con dimensiones más allá de las 18" (45cm).

Cuando haga uso de cualquier tipo de wok, asegúrese de que éste no empuje a otras ollas o sartenes hacia los lados, lo cual causará la inestabilidad de los mismos o hará que el calor se desvíe hacia las paredes cercanas o hacia la superficie del gabinete.

Aro de soporte del wok

Asegúrese de que el aro del wok encaje exactamente en los cuatro soportes de la parrilla. Utilice siempre el aro de soporte del wok cuando cocine con él.

Utilizar la placa 'SimmerMat'

(modelos GC913 solamente)

'SimmerMat' le ayuda a controlar la temperatura de la superficie de cocción para asegurar una cocción lenta y prolongada, indispensable para preparar alimentos delicados. **Utilice solamente con fuego lento.**

Para utilizar el 'SimmerMat'

1. Cocine primero la comida, o hierva, a temperatura alta.
2. Apague el quemador y coloque cuidadosamente el 'SimmerMat' sobre la hornilla con los vástagos hacia arriba. Encienda el quemador de nuevo, ponga la perilla en LO (bajo) y coloque la sartén o la olla encima de los vástagos e inicie la cocción a fuego lento.

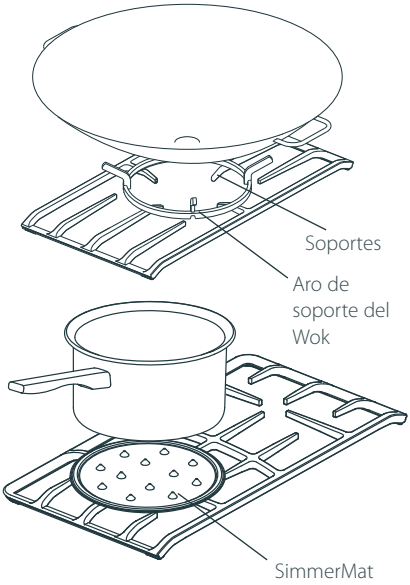
No utilice una almohadilla de asbesto o cubiertas decorativas entre la flama y la cacerola, ya que esto puede causar un daño severo a la parrilla.

⚠ ¡ADVERTENCIA!

Peligro de superficie caliente

No toque las parrillas mientras estén calientes.

El no hacerlo puede causarle quemaduras y escaldaduras.



⚠ ¡ADVERTENCIA!

Peligro de superficie caliente

Apague siempre el quemador antes de retirar el 'SimmerMat' del quemador y sosténgalo con una agarradera.

El no hacerlo puede causarle quemaduras y escaldaduras.

Al utilizar sartenes o cacerolas

- Tenga cuidado al cocinar con cacerolas o sartenes grandes y que éstas no sobresalgan hacia la mesa de trabajo, porque pueden dañar la superficie.
- Sostenga el mango de la cacerola para evitar que se mueva mientras revuelve los alimentos que esté cocinando.
- Las cacerolas deberán contar con una base gruesa y plana. La cocción de alimentos en un recipiente de fondo disparejo tomará más tiempo.
- Las cacerolas muy pesadas pueden doblar la rejilla o desviar la flama.
- Coordine la base de las cacerolas con la zona de cocción y asegúrese de que sean estables. Esto le garantizará una cocción más eficiente.

La plancha

Utilizar la plancha (modelos GC913 solamente)

La plancha es ideal para cocinar diversos tipos de alimentos. Cocine bisteces, cortes de carne finos, sándwiches pequeños y vegetales al carbón sobre la parte acanalada y prepare bizcochos, hot cakes, hot cakes a la escocesa, polenta y huevos sobre la parte plana.

Las superficies de la plancha de hierro fundido se volverán gradualmente menos pegajosas debido al efecto de los aceites quemados. Este proceso de 'sazón' puede iniciarse al curar ambas caras de la plancha con aceite para cocinar y meterla al horno a 300 º F (150 º C) durante una hora aproximadamente.

Cocinar con la plancha

- Utilice la plancha únicamente encima de los dos quemadores del lado izquierdo.
- Caliente la plancha durante unos minutos antes de utilizarla.
- Unte los alimentos (no la parrilla) con aceite para reducir las salpicaduras y el humo.
- Cocine los bisteces y las verduras a altas temperaturas sobre la parte acanalada de la plancha. Voltee el bistec una vez solamente a la mitad del proceso de cocción aproximadamente, y haga la prueba presionando la superficie del bistec. Mientras más suave esté la carne, menos cocida quedará.
- Los bizcochos, hot cakes, hot cakes a la escocesa, polenta o huevos se cocinan mejor lentamente a temperaturas de medias a bajas, sobre la parte plana de la plancha.

¡Importante!

Cocinar con la plancha a temperaturas altas durante periodos prolongados puede dañar su parrilla.

Limpieza de la plancha de hierro fundido

- Deje enfriar la plancha antes de limpiarla. Raspe cualquier residuo de alimentos y lávela con agua caliente jabonosa.
- No restriegue hasta dejar el metal al descubierto, ya que quitará la capa formada a través del proceso de cocción que sirve para que los alimentos no se peguen.
- Seque la plancha muy bien y pásele una capa delgada de aceite para cocinar por encima para prevenir que se oxide, especialmente cuando la plancha sea nueva.

Cuidado y limpieza

Aplique agua jabonosa con una esponja o trapo suave para limpiar la parrilla y seque bien. Limpie la parrilla regularmente antes de que los residuos se quemen. El empapar las manchas difíciles con el trapo jabonoso por unos cuantos minutos ayudará a eliminarlas con más facilidad. Las rejillas de los quemadores pueden meterse a la máquina lavavajillas. Si los residuos permanecen, siga los procedimientos que se indican más abajo.

⚠ ¡ADVERTENCIA!

Peligro de superficie caliente

Antes de limpiar, asegúrese de que los quemadores estén apagados y que toda la parrilla esté fría.

El no hacerlo puede causarle quemaduras y escaldaduras.

- Utilice siempre el producto de limpieza más suave que pueda. Utilice trapos suaves, esponjas o toallas de papel limpios.
- Limpie los acabados de acero inoxidable cepillado teniendo en cuenta siempre el grano.
- Seque completamente para evitar manchas de humedad.
- No limpie las partes de la parrilla en ningún horno de auto-limpieza.
- Después de limpiar, coloque todas las partes de la parrilla en su posición original antes de utilizarla.
- Enjuague y limpie todos los residuos del producto de limpieza ya que si se calientan pueden manchar la parrilla permanentemente.

¡Importante!

La lista de productos de limpieza que se recomienda en la siguiente página es sólo enunciativa y no constituye una obligación de su empleo. Utilice todos los productos de acuerdo a las instrucciones que vienen en el paquete.

Los productos de limpieza que figuran en la lista sólo pueden aplicarse en los equipos 'F&P Gas cooktops' y no para otro tipo de aparatos eléctricos que contengan terminados en acero inoxidable.

Cuidado y limpieza

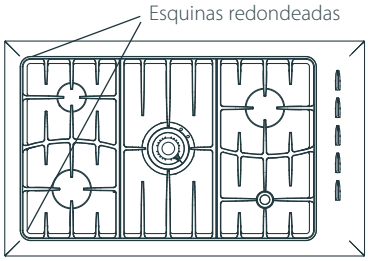
Tabla de limpieza de la parrilla

Accesorio	Limpieza	Importante
Quemadores, tapas de quemador y "SimmerMat", superficies esmaltadas	■ Agua jabonosa caliente y fibra de nylon ■ Remojar en una solución de detergente biológico para ropa p.ej,. Surf® ■ Limpiadores abrasivos suave, p.ej,. Bon Ami® ■ Limpiador para hornos anti-humo, p.ej. Easy Off® ■ Limpiador para hornos, p.ej,. Easy Off®	Deje siempre enfriar las partes de la parrilla totalmente antes de realizar cualquier labor de limpieza. Remueva cualquier residuo tan pronto como las tapas de los quemadores estén frías para evitar que los residuos se quemen.
Partes del quemador	■ Agua jabonosa caliente. ■ Para limpiar los orificios utilice un cepillo duro de nylon o de alambre o un clip desdoblado. ■ Limpiadores abrasivos suave como Bon Ami®	Vuelva a colocar las partes del quemador en forma correcta.
Perillas de control	■ Agua jabonosa caliente y un trapo suave. ■ Limpiadores abrasivos suave como Bon Ami®	Siempre aplique una presión mínima con los limpiadores abrasivos.
Acero inoxidable exterior Cepillado e Iridium	■ Remoje las manchas con un trapo caliente, enjuague y seque totalmente. ■ Las manchas de agua dura pueden quitarse con vinagre casero blanco. ■ Limpiador de acero inoxidable no- abrasivo como «3M Stainless Steel Cleaner & Polish». El uso continuo del limpiador-pulidor de acero inoxidable reducirá las huellas digitales así como otras manchas. ■ Las manchas pesadas se pueden quitar con un limpiador de hornos como Easy Off®.	**Nunca utilice un agente limpiador áspero/abrasivo ya que puede dañar el acabado de acero inoxidable.** El cloro o los compuestos de cloro de algunos limpiadores son corrosivos para el acero inoxidable y puede dañar la apariencia de su parrilla. Verifique la etiqueta de su limpiador antes de usar.
Electrodos de ignición	■ Con un cepillo de dientes y alcohol de frotación..	Un electrodo sucio o mojado evitará que el quemador se encienda de forma eficiente.

Cuidada y limpieza

Reemplazar las parrillas

La rejilla de soporte para wok va al centro sobre el quemador para wok. Las otras dos rejillas son intercambiables.

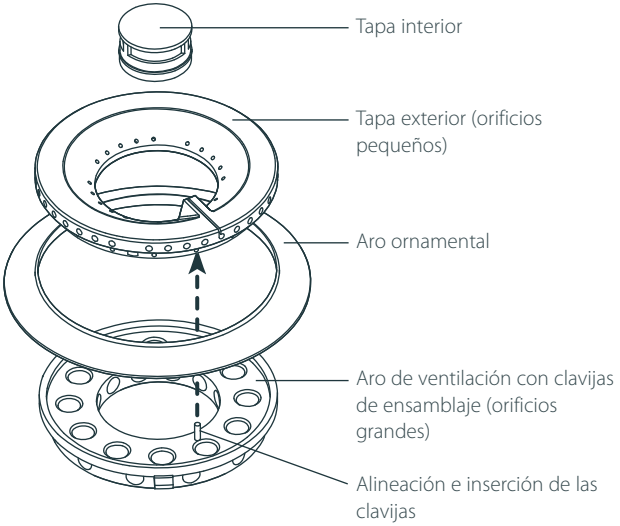


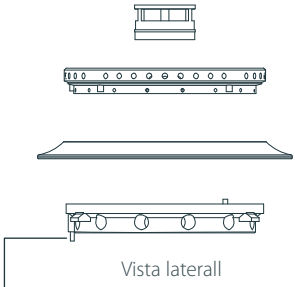
Orientación correcta de las rejillas del quemador

Volver a colocar el quemador de latón para wok

(modelos GC913 solamente)

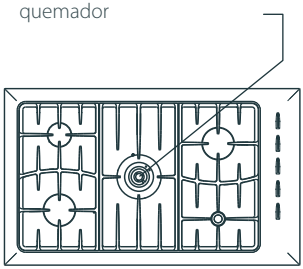
Cada parte del quemador de latón cuenta con clavijas para hacer más fácil volverlo a montar correctamente después de su limpieza. Si no se monta correctamente puede causar flamas irregulares o peligrosas y problemas de encendido. Remítase a este diagrama para ver la forma correcta de montaje. Nota: las partes de latón del quemador para wok cambiarán de tono con el uso. Esto no tendrá ningún efecto en su funcionamiento.


Tapa interior
Tapa exterior (orificios pequeños)
Aro ornamental
Aro de ventilación con clavijas de ensamblaje (orificios grandes)
Alineación e inserción de las clavijas



Vista laterall

Gire el aro de ventilación para alinear la clavija con el orificio en la base del quemador



Preguntas frecuentes

P ¿Cuál es la mejor manera de limpiar el acero inoxidable?

R Vea las instrucciones de cuidado y limpieza.

P ¿Cómo puedo limpiar las rejillas de los quemadores y los quemadores?

R Las rejillas se pueden lavar en la máquina lavavajillas o alternativamente con un producto de limpieza de pasta y una fibra de nylon. Los quemadores se lavan mejor en agua caliente (véase instrucciones de cuidado y limpieza).

P Todos los quemadores chisporrotean al mismo tiempo cuando quiero encender uno. ¿Es esto normal?

R Sí, han sido diseñados para ello.

P ¿Por qué no enciende mi parrilla?

R Primero, verifique que esté conectada al enchufe. También puede ser que los encendedores de gas se encuentren sucios, los cuales puede limpiar fácilmente frotándoles alcohol con un cepillo de dientes. (Véase también: "Solución de problemas").

P ¿Los gráficos de mi parrilla se desprenderán con el paso del tiempo?

R No, han sido grabados con láser.

P Las flamas de mi quemador son de color amarillo y de baja intensidad al comienzo. ¿Es esto correcto?

R No, las causas pueden ser varias:

1. Si utiliza gas embotellado, esto indica que el tanque está por terminarse.
2. Su parrilla puede no estar preparada para el gas que esté utilizando, consulte con su instalador o proveedor de gas.
3. La presión del gas puede no estar en el nivel correcto, consulte con su instalador o proveedor del servicio de mantenimiento.
4. Véase "Solución de problemas".

P Uno de mis quemadores tiene una flama dispareja, ¿qué puedo hacer?

R Verifique que las piezas del quemador estén ensambladas correctamente.

P ¿Qué tamaño de ollas o cacerolas debo utilizar?

R Por lo general las cacerolas más grandes son más eficientes en materia de energía (véase "Ollas y sartenes").

P ¿Necesito sartenes especiales para una parrilla a gas?

R No, las sartenes comunes son adecuadas. Recomendamos sartenes de base gruesa para que la temperatura se distribuya en forma pareja y eficiente.

Solución de problemas

Problema	Soluciones posibles
Mi parrilla no enciende	Verifique que esté enchufada y que haya corriente en el enchufe de la pared.
	Los encendedores de gas pueden estar sucios. Los puede limpiar fácilmente frotando alcohol con un cepillo de dientes.
	Las piezas del quemador pueden no estar bien puestas. Verifique el ensamblado y asegúrese de que la tapa del quemador esté en posición correcta.
	Verifique que la válvula de suministro de gas esté abierta y que el suministro a la casa funcione. Se debe oír el fluido del gas cuando encienda un quemador.
Las flamas de mi quemador son de color amarillo o bajas de intensidad al comienzo.	Las piezas del quemador pueden no estar colocadas correctamente. Verifique el ensamblado y asegúrese de que la tapa del quemador esté en la posición correcta.
	Si utiliza gas envasado esto puede indicar que se está acercando el final del tanque.
	Verifique que las piezas del quemador no estén obstruidas por agua.
	La presión de gas puede no ser la indicada, verifique esto con su instalador.
Uno de los quemadores tiene una flama dispareja	Verifique que las piezas del quemador hayan sido ensambladas correctamente, y que la tapa del quemador esté colocada adecuadamente sobre el quemador.
Mi parrilla chisporrotea	Su parrilla registra que la flama se ha apagado. Esto puede haber sido ocasionado por corrientes de aire que afectan la flama, por ejemplo corrientes de aire desde arriba.
	Verifique que los electrodos de ignición se encuentren limpios y secos.
	Su suministro de energía puede no haber sido conectado a tierra adecuadamente, o, en una casa más antigua, tal vez no se haya observado la polaridad correcta al hacer el cableado.
La flama se apaga en las posiciones bajas.	El suministro de gas puede no tener la presión necesaria, verifique con el Instalador.
	El ajuste de intensidad baja puede estar mal regulado. Verifíquelo con su instalador.

Garantía limitada

Cuando usted adquiere algún producto electrodoméstico nuevo de la marca Fisher & Paykel para uso personal o doméstico, usted recibe automáticamente una Garantía Limitada por un año que cubre partes y mano de obra para reparaciones dentro de los 48 Estados Unidos continentales, Hawai, Washington D.C. y Canadá. En Alaska, la Garantía Limitada es la misma excepto que usted debe pagar para enviar el Producto al servicio técnico, o pagar el viaje del técnico a su casa. Para que los productos puedan utilizarse en Canadá, deben adquirirse a través del canal de distribución canadiense para asegurar el cumplimiento de los ordenamientos correspondientess.

Si el Producto se instala en un vehículo motorizado, bote o instalación móvil similar, usted recibe la misma Garantía Limitada por un año, pero deberá llevar el vehículo, bote o instalación móvil que contiene el Producto al servicio técnico, o pagar el viaje del técnico hasta la ubicación donde se encuentre el Producto.

Fisher & Paykel se compromete a:

Reparar sin costo para el dueño tanto en lo que se refiere a materiales como mano de obra, cualquier parte del Producto que esté defectuosa y cuyo número de serie aparece en el Producto. En Alaska, usted debe pagar por el envío del Producto al servicio técnico, o pagar el viaje del técnico a su casa. Si el producto se instala en un vehículo motorizado, bote o instalación móvil similar, usted deberá llevarlo al servicio técnico, o pagar el viaje del técnico hasta la ubicación donde se encuentre el Producto. Si no podemos reparar una parte defectuosa del Producto después de una cantidad razonable de intentos, a discreción nuestra podemos reemplazar la parte del Producto, o podemos devolverle la totalidad del precio de compra del Producto (sin incluir costos de instalación u otros costos).

Esta garantía se extiende al comprador original y a cualquier dueño sucesivo del Producto para Productos adquiridos para uso doméstico normal de una sola familia.

Todo servicio bajo esta Garantía Limitada deberá ser suministrado por Fisher & Paykel o su Agente de Servicio Técnico Autorizado en horas hábiles.

¿Qué vigencia tiene esta Garantía Limitada?

Nuestra responsabilidad bajo las condiciones de esta Garantía Limitada caduca al AÑO de la fecha de compra del Producto por parte del primer usuario.

Nuestra responsabilidad bajo cualquier garantía implícita, incluyendo la garantía implícita de comerciabilidad (una garantía que no se da por escrito de que el Producto es adecuado para el uso normal) también caduca al AÑO (o un período de duración más largo tal como sea requerido por la ley aplicable) desde la fecha de compra del Producto por parte del primer usuario. Algunos estados no permiten limitaciones acerca de la vigencia de una garantía implícita, así que éste límite sobre las garantías implícitas puede no puede ser aplicable en su caso.

Esta garantía no cubre:

A Visitas del servicio técnico que no están relacionadas con cualquier defecto en el Producto. El costo del servicio técnico se le cobrará a usted si no se encuentra que el problema sea un defecto del Producto. Por ejemplo:

1. Corregir una instalación mal hecha del Producto.
2. Enseñarle a utilizar el Producto.
3. Reemplazar fusibles de la casa, ajustar disyuntores de circuitos, corregir el cableado o plomería de la casa, o reemplazar bombillas eléctricas.
4. Corregir descomposturas ocasionadas por el usuario.
5. Cambiar la configuración del Producto.
6. Modificaciones no autorizadas del Producto.
7. Ruido y vibración considerados normales, por ejemplo sonidos de desagüe, sonidos de regeneración o sonidos de aviso al usuario.
8. Corrección de daños ocasionados por plagas, por ejemplo ratas, cucarachas, etc.

B Desperfectos ocasionados por factores que no sean:

1. De uso doméstico normal o
2. De empleo de acuerdo con la Guía del Usuario del Producto.

C Desperfectos causados al producto ocasionados por accidente, negligencia, mal uso, fuego, inundaciones o causas naturales fuera de control.

D El costo de las reparaciones llevadas a cabo por instaladores no autorizados, o el costo de corregir tales reparaciones no autorizadas.

E Gastos de viaje y gastos relativos cuando el producto tiene que instalarse en una ubicación con acceso limitado o restringido (p.ej., vuelos de aviones, tarifas de ferry, áreas geográficas aisladas).

F Mantenimiento normal recomendado según se establece en la Guía del Usuario del Producto.

Si tiene un problema de instalación llame a su proveedor o instalador. Usted es responsable de proporcionar las conexiones eléctricas, de escape y otras instalaciones de conexión adecuadas. No somos responsables por daños consecuentes o fortuitos (el costo de reparar o reemplazar cualquier daño en propiedad, si el producto está defectuoso o cualquiera de sus gastos ocasionados si el Producto está defectuoso). Algunos estados no permiten la exclusión o limitación de daños fortuitos o consecuentes, por lo que la limitación o exclusión de más arriba puede no ser aplicable en su caso.

Cómo conseguir el servicio técnico

Por favor lea su Guía del Usuario. Si luego tiene alguna pregunta acerca de cómo operar el Producto, precisa el nombre de su Agente local de Servicio Técnico Autorizado por Fisher & Paykel, o cree que el Producto es defectuoso y desea repararlo bajo esta Garantía Limitada, por favor contáctese con su proveedor o llámenos gratis al:

1-888-9-FNP-USA (1-888-9-367-872)
o contáctenos a través de nuestro sitio en Internet: www.usa.fisherpaykel.com

Se le puede solicitar que suministre prueba razonable de la fecha de compra del Producto antes de reparar el Producto bajo esta Garantía Limitada.

Uso comercial

Si usted utiliza el Producto en un entorno comercial (cualquier uso que no sea una vivienda para una sola familia), nos comprometemos a reparar o reemplazar, sin costo para usted en cuanto a partes solamente, cualquier parte defectuosa, cuyo número de serie aparece en el Producto. Nuestra responsabilidad sobre estas reparaciones caduca al AÑO de la fecha de compra original.

A discreción nuestra, podremos reemplazar la parte o el Producto, o podremos devolverle la totalidad del precio de compra del Producto (sin incluir costos de instalación u otros costos). Cualquier servicio que se proporciona con base en esta Garantía Limitada, deberá proporcionarse por parte de Fisher & Paykel o su Agente de Servicio Técnico Autorizado en horas hábiles.

Ninguna otra garantía

Esta Garantía Limitada constituye el acuerdo total y exclusivo entre Usted y Fisher & Paykel en relación a cualquier defecto del Producto. Ninguno de nuestros empleados (o nuestros Agentes de Servicio Técnico Autorizados) están autorizados para realizar ningún anexo o modificación a esta Garantía Limitada.
Garante: Fisher & Paykel Appliances, Inc.

Si usted necesita más ayuda en relación a esta Garantía Limitada, por favor llámenos al número arriba indicado o escríbanos a:
Fisher & Paykel Appliances, Inc.
5900 Skylab Road
Huntington Beach, Ca 92647
USA

Esta Garantía Limitada le otorga derechos legales específicos, y usted puede contar también con otros derechos que varían de estado a estado.

⚠ AVERTISSEMENT!

Il est impératif de suivre à la lettre les instructions comprises dans le présent manuel, à défaut de quoi il pourrait survenir un feu ou une explosion causant des dommages matériels, des blessures corporelles ou la mort.

Ne pas entreposer ou utiliser de l'essence ou d'autres vapeurs et liquides inflammables à proximité de cet appareil ou de tout autre appareil.

NE JAMAIS utiliser cet appareil pour réchauffer ou chauffer une pièce. Dans ce cas, l'empoisonnement au monoxyde de carbone et/ou la surchauffe de la surface de caisson pourraient survenir.

QUE FAIRE SI VOUS DÉCELEZ UNE ODEUR DE GAZ

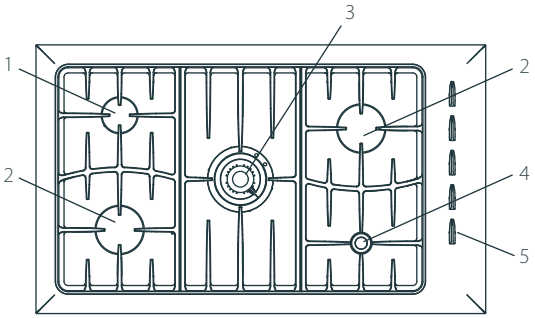
- **Ne pas essayer d'allumer un quelconque appareil.**
- **Ne pas toucher d'interrupteur électrique.**
- **Ne pas utiliser un quelconque téléphone dans votre bâtiment.**
- **Appeler immédiatement votre fournisseur de gaz en utilisant le téléphone d'un voisin et suivre ses directives.**
- **S'il ne peut être joint, appeler les pompiers.**

L'installation et l'entretien devront être confiées à un installateur dûment qualifié, une société d'entretien ou le fournisseur de gaz.

Présentation de votre table de cuisson

Maintenant que votre nouvelle table de cuisson est installée et prête à utiliser, il serait avisé d'en apprendre autant que possible à son sujet afin d'obtenir d'excellents résultats dès le début.
Le présent livret vous présentera les fonctions et les qualités spéciales de votre table de cuisson. Nous vous recommandons de le lire en entier avant de commencer à utiliser votre table de cuisson afin d'assurer le succès et la sécurité de l'utilisation.

Emplacement des fonctions



1. Brûleur à feu semi rapide
2. Brûleur à feu rapide
3. Brûleur à wok
4. Brûleur auxiliaire
5. Boutons de réglage de la table de cuisson

FR

Important!
CONSERVER CES INSTRUCTIONS

Les modèles illustrés dans ce guide de l'utilisateur peuvent ne pas être offerts dans tous les marchés et sont sujets à modification en tout temps. Pour connaître le modèle et les spécifications applicables à votre pays, veuillez visiter notre site Web à www.fisherpaykel.com ou communiquer avec le représentant Fisher & Paykel de votre région.

Utilisation sécuritaire de la table de cuisson

Votre sécurité est importante pour nous

Le présent manuel comporte des avis de sécurité répertoriés sous des symboles d'avertissement. Veuillez prêter une attention spéciale à ces symboles et respecter les instructions énoncées.

Ce symbole vous avertit de dangers tels que les incendies, les risques d'électrocution ou d'autres blessures.

Consignes de sécurité importantes

Généralités

- Veiller à faire installer la table de cuisson par un technicien compétent et conformément aux instructions d'installation.
- S'assurer que l'installateur vous montre comment et à quel endroit couper le gaz et le courant électrique.
- Utiliser cet appareil à ses fins prévues, tel que le stipule le présent guide de l'usager.
- Afin d'éviter tout risque de brûlure ou d'incendie, éloigner les vêtements amples, les manicles et tout autre matériau inflammable de la flamme du brûleur.
- Utiliser systématiquement des manicles afin de retirer des plats de la table de cuisson. Ne pas utiliser de gants humides ou mouillés au risque de provoquer des brûlures par vapeur. Ne pas retirer les plats au moyen de serviettes ou de tissu similaire.
- Lors de la friture des matières grasses, vérifier que la poêle est suffisamment grande pour éviter tout débordement dû à l'ébullition des matières grasses. Ne pas faire frire des aliments à teneur élevée en humidité ou des aliments recouverts de givre.
- Tourner les manches et poignées sur le côté ou à l'arrière de la table de cuisson, hors de la portée des enfants.
- Les poignées ne doivent pas être placées sur les brûleurs adjacents.
- Vérifier systématiquement que les boutons de contrôle sont sur la position Off (arrêt) au terme de la cuisson.
- Lors de l'utilisation de la table de cuisson, les surfaces peuvent devenir assez chaudes pour causer des brûlures.
- Ne pas laisser d'enfants seuls ou sans surveillance à proximité de la table de cuisson. Ne jamais laisser des enfants se tenir, s'asseoir ou jouer à proximité de la table de cuisson, ni sur celle-ci.
- Ne pas laisser la table de cuisson sans surveillance lorsqu'elle est allumée. Ne pas utiliser la table de cuisson afin de faire chauffer des contenants alimentaires comme les boîtes de conserve. Cela entraînera l'éclatement du contenant et pourrait causer des blessures.

Fonctionnement

- Ne pas jeter d'eau sur les incendies par matière grasse au risque de provoquer une violente explosion de vapeur.
- Ne pas stocker ou utiliser de matériaux inflammables, d'essence ou d'autres liquides et vapeurs inflammables à proximité de la table de cuisson ou de tout autre appareil.
- Ne pas utiliser le brûleur s'il lui manque une pièce quelconque.
- Garder les revêtements muraux inflammables, les rideaux et les stores à une distance sûre de la table de cuisson.
- À des fins de sécurité, la taille de la flamme du brûleur devra être ajustée de manière à ce qu'elle ne dépasse pas le rebord des ustensiles de cuisine.
- Utiliser des ustensiles de taille et de conception appropriées pour ce type de cuisson. Il faut que les ustensiles correspondent aux dimensions de la grille en fonte.
- Ne pas vaporiser d'aérosols à proximité de cet appareil pendant qu'il fonctionne.
- NE JAMAIS utiliser cet appareil pour réchauffer ou chauffer une pièce. Dans ce cas, l'empoisonnement au monoxyde de carbone et/ou la surchauffe de la surface de caisson pourraient survenir.
- Ne pas se tenir debout sur cette table de cuisson au gaz.
- Faire attention en étendant le bras pour prendre des articles entreposés dans les cabinets situés au-dessus de la table de cuisson. Des matières inflammables pourraient prendre feu en entrant en contact avec une flamme ou des surfaces chaudes et pourraient causer de graves brûlures.
- À des fins de sécurité, ne pas entreposer d'articles pouvant intéresser les enfants au-dessus de la table de cuisson ou derrière celle-ci.

Entretien

- Ne pas laisser les graisses de cuisson ou d'autres matériaux inflammables s'accumuler à proximité de la table de cuisson.
- Ne pas réparer ou remplacer une quelconque pièce de cet appareil à moins que le présent manuel ne le recommande expressément. Tous les travaux d'entretien devront être confiés à un technicien qualifié.
- Débrancher la table de cuisson de la prise électrique et couper l'arrivée du gaz au niveau de la soupape d'arrêt avant de procéder à la l'entretien de cet appareil.
- Cet appareil est équipé d'une fiche de mise à la terre à trois broches pour vous protéger du danger de choc électrique; il faut le brancher directement dans une prise mise à la terre de façon appropriée. Ne pas couper ni retirer les broches de masse de cette fiche.
- Ne pas obstruer l'air de combustion ou de ventilation circulant vers la table de cuisson.

Risques environnementaux

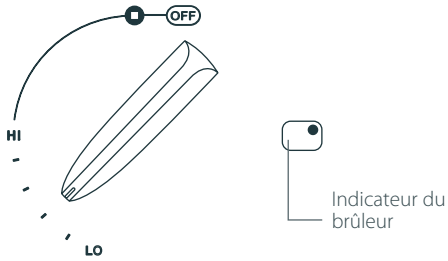
- Le Gouverneur de la Californie est tenu de publier une liste de substances dont l'État sait qu'ils accroissent les risques de cancer ou d'infertilité; les entreprises sont tenues d'aviser leur clientèle des risques associés à de telles substances.

AVERTISSEMENT!: Les appareils au gaz contiennent ou produisent des substances qui peuvent entraîner la mort ou des maladies graves, et dont l'État de la Californie reconnaît qu'ils augmentent les risques de cancer, d'anomalies congénitales ou autres risques au système reproductif. Pour réduire les risques causés par les substances contenues dans le carburant ou par la combustion du carburant, s'assurer d'installer, d'entretenir et d'utiliser cet appareil selon les consignes du fabricant.

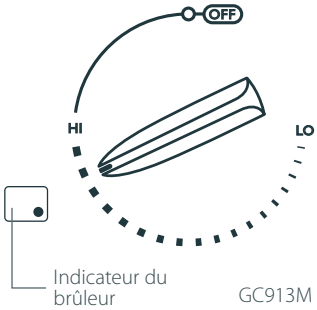
Utilisation de votre table de cuisson

La présente section vous indique comment vous servir adéquatement de votre table de cuisson

Sélectionner le bouton de réglage du brûleur que vous voulez utiliser. Appuyer sur le bouton tout en le tournant dans le sens inverse des aiguilles d'une montre jusqu'au symbole HI (élevé) (voir ci-dessous). Tous les allumeurs feront des étincelles jusqu'à ce que le gaz s'enflamme sur le brûleur sélectionné.



GC912 & GC913



GC913M

Réglage de la flamme

La flamme s'ajuste n'importe où entre le symbole HI (élevé) et LO (faible). Ne pas régler la flamme entre les symboles HI (élevé) et OFF (arrêt).

Contrôle de la température

Votre table de cuisson se caractérise par plusieurs réglages de la température allant de la cuisson lente délicate aux températures élevées intenses requises pour porter à ébullition et saisir des aliments. À mesure que le bouton de réglage est tourné dans le sens des aiguilles d'une montre, la chaleur augmente.

Pour la cuisine générale, tourner le bouton de réglage sur la position HI (élevé) pour commencer la cuisson ou porter des aliments à ébullition et régler ensuite la température au besoin. Une fois que la poêle est chaude, réduire la température pour maintenir une chaleur régulière qui cuira vos aliments. Cela réduira le temps de cuisson.

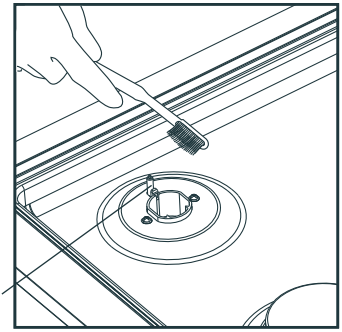
Les résultats varieront en fonction du type de poêle utilisée et des quantités à cuire. Il vous faudra faire des essais avec les réglages de la température pour obtenir le résultat de cuisson désiré. Différents types d'ustensiles de cuisine varieront en efficacité.

Auto re-ignition (rallumage automatique)

La fonction de rallumage automatique assure votre commodité et votre sécurité. La fonction de rallumage automatique fait en sorte que les allumeurs font automatiquement des étincelles et que le brûleur se rallume si la flamme s'éteint ou si elle est sévèrement déformée par un courant d'air ou par un système de ventilation de table de cuisson.

Étincelles répétées

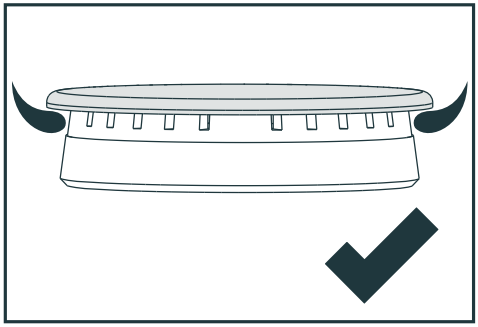
Les allumeurs doivent être tenus propres et secs pour fonctionner correctement. Des allumeurs sales ou mouillés entraîneront des étincelles répétées, même si la flamme est allumée. (Voir le guide de dépannage).



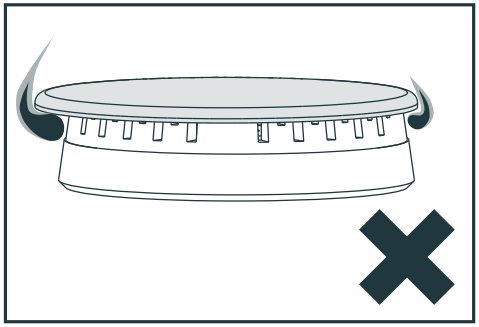
La propreté des allumeurs peut être assurée en les nettoyant à l'aide d'une petite brosse a alcool à friction .

Si le brûleur présente une flamme changeante ou ne s'allume pas

- Si le gaz n'allume pas le brûleur dans les quatre secondes, tourner le bouton de réglage à OFF (arrêt). Attendre au moins deux minutes pour laisser le gaz se disperser avant de recommencer.
- Vérifier l'arrivée du courant au niveau de l'allumage électronique.
- Vérifier que les pièces du brûleur sont bien en place, comme l'illustrent les figures suivantes :



Montage correct



Montage incorrect

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Panne de courant

En cas de coupure de courant, fermer tous les boutons de réglage. Les brûleurs peuvent être allumés en utilisant une allumette amenée sur le côté du brûleur et en tournant le bouton de réglage à la position HI (élevé). Attendre que la flamme se soit propagée tout autour du rond du brûleur avant de régler l'intensité de la flamme.

Batterie de cuisine

⚠ AVERTISSEMENT!

Ne jamais utiliser de plats en aluminium ou en plastique sur les brûleurs.

Utilisation d'un wok

Utiliser le wok sur le brûleur du milieu exclusivement. Ne pas utiliser de wok dont le diamètre est supérieur à 45 cm (18 po.)

Au moment d'utiliser le wok, il faut s'assurer que sa mise en place n'a pas repoussé d'autres casseroles sur le côté, car cela pourrait les rendre instables ou détourner la chaleur sur les murs connexes ou sur le comptoir.

Anneau du wok

S'assurer que l'anneau du wok soit bien fixé aux quatre doigts de la grille. Toujours utiliser le wok de pair avec l'anneau.

Utilisation du rond mijoteur (SimmerMat) (modèles GC913 seulement)

Le rond mijoteur (SimmerMat) vous aide à contrôler la température de la surface de cuisson, assurant ainsi une longue cuisson à feu doux nécessaire au succès de la cuisson de plats délicats. **Utiliser uniquement à feu doux.**

Utilisation du rond mijoteur

1. Tout d'abord, faire cuire les aliments ou les amener à ébullition à feu vif.
2. Éteindre le brûleur et placer soigneusement le rond mijoteur sur la grille, les pointes vers le haut. Rallumer le brûleur, le mettre à LO (doux) et placer votre casserole sur le rond mijoteur.

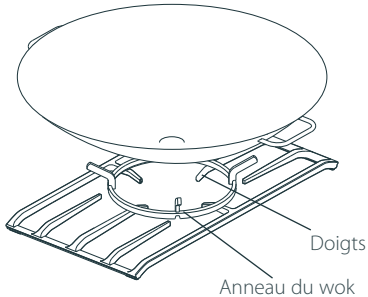
Ne pas utiliser de dessous-de-plat en amiante ni de cache brûleurs décoratifs entre la flamme et la casserole au risque de gravement endommager votre table de cuisson.

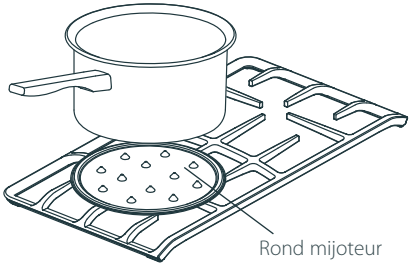
⚠ AVERTISSEMENT!

Danger - Surface chaude

Ne pas toucher les grilles pendant qu'elles sont chaudes.

Tout défaut d'observer cette précaution pourrait entraîner des brûlures.





⚠ AVERTISSEMENT!

Danger - Surface chaude

Toujours éteindre le brûleur avant de déplacer le rond mijoteur et manipuler ce dernier au moyen de manicles afin de prévenir les blessures.

Tout défaut d'observer cette précaution pourrait entraîner des brûlures.

Utilisation des casseroles

- Ne pas laisser les grosses casseroles ou poêles à frire dépasser sur le plan de travail au risque de faire dévier la chaleur sur votre plan de travail et d'endommager la surface.
- Tenir le manche de la casserole pour empêcher tout mouvement des ustensiles de cuisson pendant que vous remuez.
- Les casseroles devront avoir un fond plat et épais. Les aliments placés dans une casserole ayant un fond irrégulier mettront plus de temps à cuire.
- Les casseroles extrêmement lourdes pourraient faire courber la grille ou dévier la flamme.
- Utiliser un brûleur correspondant à la taille de votre casserole et vérifier sa stabilité. Vous obtiendrez ainsi une cuisson des plus efficaces.

La plaque

Utilisation de la plaque chauffante (modèles GC913 seulement)

La plaque chauffante est idéale pour cuire une variété d'aliments. Faire cuire le steak, les coupes de viande tendres, les panini et les légumes cuits au charbon de bois sur le côté strié et les petits pains au lait, les crêpes, les petites galettes épaisses, les polenta et les œufs sur le côté plat.

Les surfaces de la plaque chauffante en fonte perdent de l'adhérence au fur et à mesure que les huiles de cuisson s'y incrustent. On peut amorcer le processus 'd' apprêtage' en enduisant d'huile de cuisson les deux surfaces de la plaque et en faisant chauffer celle-ci dans le four à 150 °C (300 °F) durant une heure environ.

Cuisson sur plaque chauffante

- Utiliser uniquement la plaque située sur les deux brûleurs de gauche.
- Faire chauffer la plaque durant quelques minutes avant de l'utiliser.
- Avant la cuisson, vaporiser un peu d'huile sur les aliments, et non pas sur la plaque. Cela évitera les éclaboussures et la formation de fumée.
- Faire cuire le steak et les légumes à des températures élevées sur le côté strié de la plaque. Ne retourner le steak qu'une seule fois, lorsque le temps de cuisson est à moitié écoulé; vérifier la cuisson en appuyant sur la surface du steak. Plus la viande est tendre, moins le steak est cuit.
- Les petits pains au lait, les crêpes, les petites galettes épaisses, les polenta et les œufs conviennent à une cuisson lente, effectuée à des températures moyennes à élevées, sur le côté plat de la plaque.

Important!

Une cuisson prolongée sur la plaque, à des températures élevées, pourrait endommager la table de cuisson.

Nettoyage de la plaque chauffante en fonte

- Laisser la plaque refroidir avant de nettoyer. Gratter tout résidu d'aliments et laver au savon et à l'eau tiède.
- Ne pas récurer le métal nu durant le nettoyage; autrement, l'enduit antiadhérent accumulé pendant la cuisson disparaîtra.
- Bien faire sécher la plaque chauffante et l'essuyer en laissant une fine couche d'huile de cuisson afin de prévenir la formation de rouille, spécialement lorsque la plaque est neuve.

Entretien et nettoyage

Nettoyer la table de cuisson en appliquant de l'eau savonneuse au moyen d'une éponge, puis rincer avec de l'eau propre et sécher à fond. Nettoyer la table de cuisson régulièrement avant que les déversements ne deviennent brûlés. Le fait de tremper les taches tenaces sous un linge savonneux facilitera leur disparition. Les grils peuvent être lavés au lave-vaisselle. Si les taches tenaces persistent, appliquer les méthodes de nettoyage recommandées ci-dessous.

⚠ AVERTISSEMENT!

Hasard chaud de Surface

Avant de nettoyer, s'assurer que les brûleurs sont éteints et que la table de cuisson est tiède.

Tout défaut d'observer cette précaution pourrai entraîner des brûlures.

- Toujours utiliser le produit nettoyant le plus doux qui fera le nécessaire. Se servir de linges, d'éponges ou de serviettes en papier alliant douceur et propreté.
- Nettoyer l'enduit brossé de l'acier inoxydable dans le sens du grain.
- Sécher à fond afin d'éviter toute trace d'eau.
- Ne jamais nettoyer les composantes de la table de cuisson d'un four autonettoyant.
- Après le nettoyage, remettre toutes les composantes de la table de cuisson en place avant de l'utiliser à nouveau.
- Rincer et essuyer tout résidu de produit nettoyant, car lorsqu'ils sont chauffés, ceux-ci peuvent tacher la table de cuisson de façon permanente.

Important!

Les recommandations figurant à la page suivante préconisent l'emploi de certains types de nettoyants; elles ne constituent pas une approbation d'une marque en particulier. Utiliser tous les produits conformément aux instructions connexes.

Les procédés de nettoyage indiqués ci-contre ne s'appliquent qu'aux tables de cuisson à gaz F&P et ne conviennent pas aux autres appareils dotés d'un revêtement en acier inoxydable.

Entretien et nettoyage

Graphique sur le nettoyage de la table de cuisson

Composante de la table de cuisson	Nettoyage	Important
Grilles, cuvettes des brûleurs et rond mijoteur, revêtement d'émail vitreux	■ Eau chaude savonneuse et tampon en nylon ■ Trempage dans une solution de détergents à chiffon biologique, p. ex., Surf®. ■ produits d'entretien légèrement abrasifs, p. ex., Bon Ami® ■ produit nettoyant de four sans émanations, p. ex., Easy Off® ■ produit nettoyant de four à usage intensif, p. ex., Easy Off®	Toujours laisser les composantes de la table de cuisson de refroidir complètement avant de les nettoyer. Enlever tout déversement dès que les cuvettes de brûleur sont refroidies afin d'éviter que la tache ne devienne brûlée.
Composantes du brûleur	■ Eau chaude savonneuse ■ Pour nettoyer les trous, utiliser une brosse ou un fil de nylon dur, p. ex., un trombone à extrémité droite ■ Des produits d'entretien légèrement abrasifs, p. ex., Bon Ami®	Remonter les composantes du brûleur correctement.
Boutons de commande	■ Eau chaude savonneuse et chiffon doux ■ Des produits d'entretien légèrement abrasifs, p. ex., Bon Ami®	Toujours appliquer une pression minimale avec les produits nettoyants abrasifs.
Revêtement en acier inoxydable Revêtement brossé en iridium	■ Tremper la tache sous un chiffon humecté d'eau chaude et savonneuse, rincer et sécher à fond. ■ Les traces d'eau dure peuvent être enlevées au moyen de vinaigre blanc. ■ Les produits nettoyants non abrasifs destinés à l'acier inoxydable, comme le 3M Stainless Steel Cleaner and Polish. L'usage régulier d'un produit polissant pour l'acier inoxydable réduira les marques d'empreinte et les autres marques. ■ Les taches tenaces peuvent être enlevées au moyen de produit nettoyants à four, comme le Easy Off® Fume Free ou le Easy Off® Heavy Duty.	**Ne jamais utiliser de produit nettoyants forts ou abrasifs car ils endommageront le revêtement d'acier inoxydable.** Le chlore ou les produits chlorés que contiennent certains produits exercent une action corrosive sur l'acier inoxydable et pourraient endommager l'apparence de votre table de cuisson. Consulter l'étiquette sur le produit avant d'utiliser ce dernier.
Électrodes d'allumage	■ Brosse à dent et alcool à friction	Une électrode sale ou mouillé empêchera le brûleur de s'allumer efficacement.

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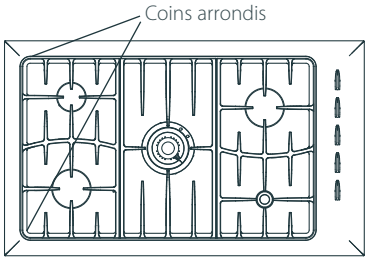
Entretien et nettoyage

Remplacement des grilles

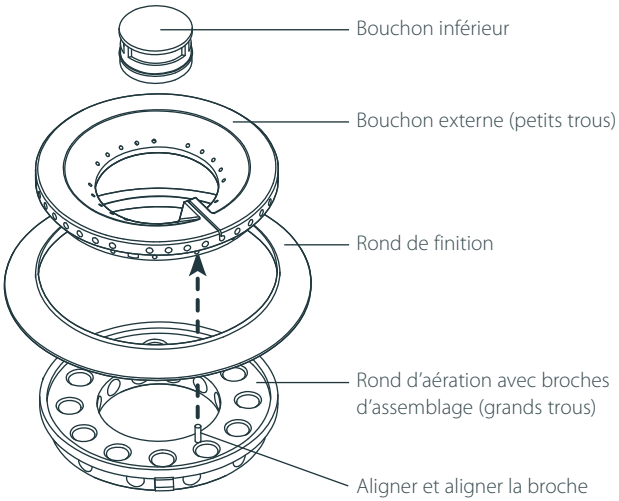
La grille pour wok rabattable se place au centre, au-dessus du brûleur pour wok. Les deux autres grilles sont interchangeables.

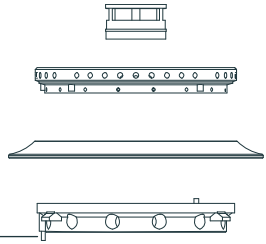


Orientation correcte de la grille

Remontage du brûleur pour wok en laiton (modèles GC913 seulement)

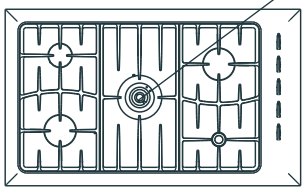
Chaque pièce du brûleur en laiton est dotée de goupilles de montage pour vous aider à l'assembler correctement après le nettoyage. Un mauvais assemblage risque d'entraîner des flammes irrégulières et dangereuses, ainsi que des problèmes d'allumage. Il conviendra de se reporter à ce schéma pour visualiser l'ordre correct d'assemblage. Remarque : Les pièces en laiton du brûleur pour wok se décoloreront au fil de l'utilisation. Cette décoloration n'influera en rien sur les performances du brûleur.


Bouchon inférieur
Bouchon externe (petits trous)
Rond de finition
Rond d'aération avec broches d'assemblage (grands trous)
Aligner et aligner la broche



Vue de côté

Tourner le rond d'aération pour aligner la broche d'assemblage avec le trou dans la base du brûleur



Foire aux questions

Q Quelle est la meilleure méthode pour nettoyer l'acier inoxydable ?
R Voir les instructions de nettoyage et d'entretien.

Q Comment nettoyer les grilles et les brûleurs ?
R Les grilles peuvent être lavées au lave-vaisselle ou avec de l'eau savonneuse tiède et les brûleurs se lavent à l'eau chaude (voir les instructions de nettoyage et d'entretien).

Q Tous les brûleurs font des étincelles en même temps lorsque j'en allume un seul. Est-ce normal?
R Oui, cela est tout à fait normal.

Q Pourquoi ma table de cuisson ne s'allume-t-elle pas?
R Commencer par vérifier qu'elle est bien branchée et que le gaz arrive adéquatement. Il est également possible que les allumeurs de gaz soient sales. Ils se nettoient facilement avec une brosse à dent et de l'alcool à friction. (Voir le guide de dépannage).

Q Est-ce que les graphiques sur la table de cuisson s'effaceront ?
R Non, ils sont gravés à l'eau forte au laser.

Q Les flammes du brûleur sont jaunes ou lentes à démarrer; est-ce suspect?
R Oui; plusieurs facteurs peuvent expliquer ce phénomène :

1. Si vous utilisez du gaz en bouteille, cela pourrait signifier que la réserve de gaz de la bouteille s'épuisera de façon imminente.
2. Il est possible que la pression du gaz ne soit pas au niveau approprié; vérifier auprès de l'installateur ou de la personne procédant à l'entretien.
3. Il est possible que la pression du gaz ne soit pas au niveau approprié; vérifier auprès de votre installateur ou de votre expert en réparation.
4. Voir le guide de dépannage.

Q L'un des brûleurs a une flamme irrégulière. Que puis-je faire?
R Vérifier que les pièces du brûleur sont correctement assemblées et qu'elles ne sont pas obstruées par de l'eau.

Q Quelle taille de casseroles est-il préférable d'utiliser ?
R Les grosses casseroles sont en règle générale recommandées car elles permettent d'économiser plus d'énergie (consulter la rubrique sur les ustensiles de cuisson).

Q Ai-je besoin de casseroles spéciales pour cuisiner sur une table de cuisson au gaz ?
R Les casseroles et poêles normales conviennent. Nous recommandons l'utilisation de casseroles et poêles à fond épais pour assurer une répartition régulière et efficace de la chaleur.

Dépannage

Problème	Solutions possibles
La table de cuisson ne s'allume pas	Vérifier qu'elle est bien branchée et que le courant arrive à la prise murale.
	Il est possible que les allumeurs de gaz soient sales. Ils se nettoient facilement avec une brosse à dent et de l'alcool à friction.
	Il est possible que les pièces du brûleur ne soient pas correctement en place. Vérifier le montage et vérifier que le rond du brûleur repose bien à plat.
	S'assurer que la soupape d'arrivée du gaz est sous tension et que l'arrivée jusqu'à la maison est en ordre. Le son du gaz devrait se faire entendre au moment d'allumer le brûleur.
Les flammes du brûleur sont jaunes ou lentes à démarrer	Il est possible que les pièces du brûleur ne soient pas correctement en place. Vérifier le montage et vérifier que le rond du brûleur repose bien à plat.
	Si vous utilisez du gaz en bouteille, cela pourrait signifier que la réserve de gaz de la bouteille s'épuisera de façon imminente.
	Vérifier que les pièces du brûleur ne sont pas obstruées ou bloquées par de l'eau.
	Il est possible que la pression du gaz ne soit pas au niveau approprié; vérifier auprès de votre installateur ou de votre expert en réparation.
L'un des brûleurs a une flamme irrégulière	Vérifier que les pièces du brûleur sont correctement en place et que le rond du brûleur repose bien à plat.
Ma table de cuisson émet des étincelles	La table de cuisson pense que la flamme s'est éteinte. Il est possible que cela résulte de courants d'air dérangeant la flamme.
	Vérifier que l'allumeur est propre et sec.
	Il est possible que votre alimentation électrique ne soit pas correctement mise à la terre, ou alors que la bonne polarité de câblage n'ait pas été respectée dans une vieille maison.
La flamme s'éteint à feu doux	Il est possible que la pression d'alimentation du gaz soit faible; vérifier auprès de votre installeur ou d'un expert en réparation.
	Il est possible que le réglage sur feu doux ait été mal ajusté; vérifier auprès de votre installateur ou d'un expert en réparation.

Garantie limitée

Lorsque vous achetez un nouvel appareil électroménager Fisher & Paykel pour une utilisation ménagère, vous recevez automatiquement une garantie limitée d'un an couvrant les pièces de rechange et la main d'oeuvre d'entretien dans les 48 états du continent américain, Hawaï, Washington DC et au Canada. Eu égard à l'Alaska, la Garantie limitée est identique sauf que vous devez prendre en charge les frais d'expédition du produit jusqu'au service d'entretien ou prendre en charge les frais de déplacement du technicien d'entretien jusqu'à votre domicile. Les produits destinés à être utilisés au Canada doivent être achetés par l'intermédiaire de la chaîne de distribution canadienne pour garantir la conformité avec la réglementation en vigueur.

Si le produit est installé dans un véhicule automobile, sur un bateau ou sur une unité mobile similaire, vous bénéficiez de la même garantie limitée d'un an, mais il relève de votre responsabilité d'amener le véhicule, bateau ou l'unité mobile dans laquelle est installé le produit au service après-vente à vos frais ou de prendre en charge les frais de déplacement du technicien d'entretien jusqu'au lieu où se trouve le produit.

Fisher & Paykel s'engage à :

Réparer sans frais encourus au propriétaire en termes de main d'oeuvre ou de matériel une quelconque partie du produit s'avérant défectueuse. Eu égard à l'Alaska, vous devez prendre en charge les frais d'expédition du produit jusqu'à l'atelier de service ou prendre en charge les frais de déplacement du technicien d'entretien jusqu'à votre domicile. Si le produit est installé dans un véhicule automobile, sur un bateau ou sur une unité mobile similaire, il relève de votre responsabilité d'amener le véhicule, bateau ou l'unité mobile dans laquelle est installé le produit à l'atelier d'entretien à vos frais ou de prendre en charge les frais de déplacement du technicien d'entretien jusqu'au lieu où se trouve le produit. Si nous ne pouvons pas réparer une pièce défectueuse du produit après un nombre raisonnable de tentatives, nous procéderons au remplacement de la pièce ou du produit ou nous vous proposerons de vous rembourser intégralement le prix d'achat du produit (frais d'installation et autres frais étant exclus), selon notre choix.

La présente garantie s'étend à l'acheteur original et à tout propriétaire successoral de produits achetés aux fins d'une utilisation ménagère unifamiliale.

Tout entretien ou réparation effectué en vertu de la présente garantie limitée devra être assuré par Fisher & Paykel ou par son agent agréé durant les heures normales de bureau.

Durée de la cette garantie limitée

Notre responsabilité en vertu de cette garantie limitée expire UN AN après la date d'achat du produit par le premier consommateur.

Notre responsabilité en vertu de toutes garanties implicites, y compris la garantie implicite de qualité marchande (une garantie implicite selon laquelle le produit est adapté à toute utilisation ordinaire) expire également UN AN (ou durée supérieure comme requis par la loi en vigueur) à compter de la date d'achat du produit par le premier consommateur. Certains états n'autorisent pas les limitations sur la durée de la garantie implicite, il est donc possible que les limitations sur les garanties implicites ne vous concernent pas.

Cette garantie ne couvre pas les points suivants :

A Les déplacements d'un technicien d'entretien jusqu'à votre domicile pour tout problème non lié à un défaut du produit. Les frais du déplacement vous seront facturés si le problème s'avère ne pas être un défaut du produit. Par exemple :
1. Rectification d'une mauvaise installation du produit.
2. Explication de l'utilisation du produit.
3. Remplacement des fusibles de la maison, réglage des disjoncteurs, correction du câblage ou de la plomberie de la maison ou remplacement des ampoules.
4. Rectification des défaillances provoquées par l'utilisateur.
5. Modification de la configuration du produit.
6. Modifications non autorisées du produit
7. Bruit ou vibrations considérés normaux, par exemple les bruits de tuyauterie, les bruits de régénération ou les sonneries d'avertissement destinées à l'utilisateur.
8. Réparation des dommages provoqués par des animaux nuisibles comme les rats ou les cafards, etc.

B Défauts causés par des facteurs autres que :
1. L'utilisation ménagère normale ou
2. L'utilisation en conformité avec le guide d'utilisation du produit.

C Les défaillances du produit causées par un accident, une négligence, une mauvaise utilisation, un incendie, une inondation ou une catastrophe naturelle.

D Les frais des réparations effectuées par des réparateurs non autorisés ou les frais associés à la correction de telles réparations non autorisées.

E Les frais de déplacement et frais associés encourus lorsque le produit est installé dans un endroit disposant d'un accès limité ou restreint (par ex frais d'avions, frais de ferry et zones géographiques isolées).

F Entretien normal recommandé dans le guide de l'usager du produit.

En cas de problème avec l'installation, communiquez avec votre revendeur ou installateur. Les raccordements électriques et d'évacuation et autres raccordements relèvent de votre responsabilité. Nous ne sommes pas responsable des dommages indirects ou consécutifs (les dépenses encourues ou les frais des réparations ou les frais de remplacement d'autres propriétés endommagées si le produit est défectueux). Certains états n'autorisent pas l'exclusion ou la limitation des dommages indirects ou consécutifs; il est donc possible que la limitation ou l'exclusion ci-dessus ne s'applique pas à votre situation.

Comment solliciter le service à la clientèle

Veuillez lire le guide de l'usager. Si, après la lecture du guide, vous avez toujours des questions à poser au sujet du fonctionnement du produit, si vous avez besoin de connaître le nom de votre agent de service autorisé Fisher & Paykel local, ou si vous pensez que le produit est défectueux et que vous souhaitez le faire réparer en vertu de la présente garantie limitée, veuillez prendre contact avec votre revendeur ou nous appeler au numéro suivant :

SANS FRAIS **1-888-9-FNP-USA (1-888-9-367-872)**
Vous pouvez également visiter notre site Web, à l'adresse suivante : www.usa.fisherpaykel.com

Il est possible qu'il vous soit demandé de fournir une preuve valable de la date d'achat du produit avant que la réparation du produit puisse être acceptée aux termes de la présente garantie limitée.

Usage commercial

Si vous utilisez le produit dans un environnement commercial (toute autre utilisation que dans une habitation unifamiliale), nous nous engageons à réparer ou remplacer, en prenant en charge le coût des pièces uniquement, toute pièce défectueuse dont le numéro de série figure su le produit. Notre responsabilité eu égard à ces réparations expire UN AN à compter de la date d'achat originale.

Selon notre choix, nous procéderons au remplacement de la pièce ou du produit ou nous vous proposerons de vous rembourser intégralement le prix d'achat du produit (frais d'installation et autres frais étant exclus). Le service en vertu de cette Garantie limitée devra être assuré par Fisher & Paykel ou par son agent de service autorisé durant les heures normales de bureau.

Aucune autre garantie

La présente garantie limitée constitue l'intégralité de l'accord exclusif passé entre l'acheteur et Fisher & Paykel eu égard à toute défaillance du produit. Aucun de nos employés (ou de nos agents de service autorisés) n'a le droit à procéder à un quelconque ajout ou à une quelconque modification de la présente garantie limitée.
Garant : Fisher & Paykel Appliances, Inc.

Si vous avez besoin d'assistance eu égard à la présente garantie limitée, veuillez communiquer avec nous au numéro ou à l'adresse ci-dessous :
Fisher & Paykel Appliances, Inc.
5900 Skylab Road
Huntington Beach, CA 92647
USA

La présente garantie limitée vous confère des garanties juridiques précises et il est également possible que vous bénéficiiez d'autres droits pouvant varier d'un état à un autre.

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The product specifications in this booklet apply to the specific products and models described at the date of issue. Under our policy of continuous product improvement, these specifications may change at any time. You should therefore check with your Dealer to ensure this booklet correctly describes the product currently available.

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Las especificaciones del producto en este folleto se refieren a los productos y modelos específicos descritos en el momento de su publicación. De acuerdo con nuestra política de mejora continua de nuestros productos, estas especificaciones pueden cambiar en cualquier momento. Usted deberá por lo tanto confirmar con su vendedor para asegurarse que el presente folleto describa correctamente el producto disponible en este momento.

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Les spécifications du produit contenues dans ce manuel s'appliquent aux modèles et produits spécifiques comme décrits à la date de publication. Dans le cadre de notre politique d'améliorations en permanence de nos produits, ces spécifications pourront être modifiées à tout moment. Nous vous recommandons de vérifier auprès de votre revendeur que ce manuel décrit le produit actuellement disponible.

www.fisherpaykel.com
www.fisherpaykel.ca

US CA
Gas cooktop user guide
Published: 01/2009
Part No. 599293 F

Dishwasher

Use and Care Manual

FOR MODELS

DWT 14210 NBL00
DWT 14220 NBL00
DWT 14240 NBL00
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DWT 15220 NBL00
DWT 15240 NBL00

DWT 15211 NBL00
DWT 15221 NBL00
DWT 15241 NBL00
DWT 14440 ULTRA
DWT 14410 ULTRA
DWT 14420 ULTRA

DW 14110 NBL00
DW 14120 NBL00
DW 14140 NBL00
DW 15110 NBL00
DW 15111 NBL00
DW 15120 NBL00

DW 15121 NBL00
DW 15140 NBL00
DW 15141 NBL00

Blomberg

USA

To prevent accidents, which could cause serious injury or death, as well as machine damage read these instructions before installation and / or use.

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INTRODUCTION

Please read this user manual and particularly the safety instructions completely and carefully. They will save you time and effort and help to ensure optimum dishwasher performance.

Be sure to observe all listed warnings and cautions. Look particularly for the icons with exclamation marks inside. The information icon will also provide important references.

WARNING:
Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.
CAUTION :
Indicates a potentially hazardous situation which, if not avoided, may result in injury. It may also be used to alert against unsafe practices.
Notice :
Indicates a potentially hazardous situation which, if not avoided, may result in damage to the dishwasher, the table-ware, the equipment or the environment.

1. IMPORTANT SAFETY INSTRUCTIONS

⚠ WARNING

When using the dishwasher, follow basic precautions, including the following:
Read all instructions before using the dishwasher! Save these operating instructions and pass them on to any future user.

- Use the dishwasher only for its intended purpose as described in this user manual. This appliance is intended for normal household use only.
- **The manufacturer disclaims responsibility for damage or injury caused by improper use of this appliance.**
- The information in this user manual must be followed to minimize the risk of fire or explosion and to prevent property damage, personal injury or loss of life.
- Do not operate your dishwasher unless all the enclosure panels are properly in place.
- Do not tamper with the controls.
- Do not abuse, sit on, stand in or on the door or dish rack of the dishwasher.
- The cup racks are designed to support cups, glasses and kitchen utensils. When the cup racks are in the dishwasher do not lean on or use the cup racks to support your body weight.
- To reduce the risk of injury, do not allow children to play in, on or near the dishwasher.
- Use only detergents or rinse aids recommended for use in a household dishwasher and keep them in a dry place out of the reach of children. Check that the detergent dispenser is empty after the completion of each wash program.
- Dishwasher detergents are alkaline. They can be dangerous if inhaled or swallowed. Avoid contact with skin and eyes and keep children and infirm persons away from the dishwasher

when the door is opened. Consult a doctor immediately if detergent has been swallowed or inhaled.

- Do not drink water from the dishwasher! Harmful residues could be present.
- Under certain conditions hydrogen gas may be produced in a hot water heater system that has not been used for two weeks or more. Hydrogen gas is explosive. If the hot water system has not been used for such period, before using the dishwasher turn on all hot water taps and let the water flow from each for several minutes. This will release any accumulated hydrogen gas. As gas is flammable, do not smoke or use an open flame during this time.
- Do not store or use flammable liquids or vapors in the area of the dishwasher.
- When loading items to be washed, position sharp items so that they are not likely to damage the door seal and load sharp knives with the handles up to reduce the risk of cut-type injuries.
- Do not wash plastic items unless they are marked "dishwasher safe" or the equivalent. For plastic items not so marked, check the manufacturer's recommendations.
- If a malfunction occurs, switch off the appliance and turn off the water supply to the dishwasher.
- Before cleaning or carrying out maintenance, switch off the appliance, disconnect the power plug and turn off the water supply.
- Repairs and technical modifications must be carried out exclusively by a qualified technician.
- If the dishwasher is not in use for an extended period of time (i.e. vacation home), we recommend you check that the baskets are empty, leave the inside of the dishwasher clean, leave the door cracked open to allow air to circulate and turn off both the power and water supply to the dishwasher.

SAVE THESE INSTRUCTIONS

2. INSTALLATION

⚠ WARNING

When installing the dishwasher, follow basic precautions, including the following:

- The dishwasher installation must be performed in accordance with the installation manual. If you did not receive an installation manual order it by calling **1-800-459-9848** or you may also download it from our web site at **www.blombergappliances.com**
- Installation, maintenance and repair should be performed by a qualified installer. Work by unqualified persons could be dangerous and may void the warranty.
- Do not operate the appliance if damaged, malfunctioning, partially disassembled or if it has missing or broken parts.
- Before installation or service, disconnect the power supply to the work area by unplugging the unit, "tripping" the circuit breaker or removing the fuse.
- Only connect the dishwasher to the power supply when all installation and plumbing work is complete.
- Do not install or store the dishwasher where it can be exposed to below freezing temperatures or exposed to weather.
- Dishwasher must be secured to adjacent cabinetry using the brackets provided. Failure to do this may cause damage to property or bodily injury.
- Connect to a properly rated, protected and sized power supply circuit to avoid electrical overload. The dishwasher is designed for an electrical supply of 120 V (volts), 60 Hz (hertz), AC, connected to a dishwasher-dedicated, properly grounded electrical circuit with a fuse or breakers rated for 15 amperes. Electrical supply conductors shall be a minimum of # 14 AWG copper wire rated at 75 °C (167 °F) or higher. These requirements must be met to prevent injury and machine damage. Consult a qualified electrician if in doubt.
- Do not use any extension cord or portable outlet device to connect the dishwasher to a power supply.

⚠ WARNING

Danger of suffocation!
Ensure that any plastic wrappings, bags, small pieces etc. are disposed of safely and kept out of the reach of children.

- Remove the door to the washing compartment when removing an old dishwasher from service or discarding it. Ensure that the appliance presents no danger to children while being stored for disposal.
- Old appliances may contain materials that can be recycled. Please contact your local recycling authority about the possibility of recycling these materials.

3. GETTING TO KNOW YOUR DISHWASHER

FOR MODELS

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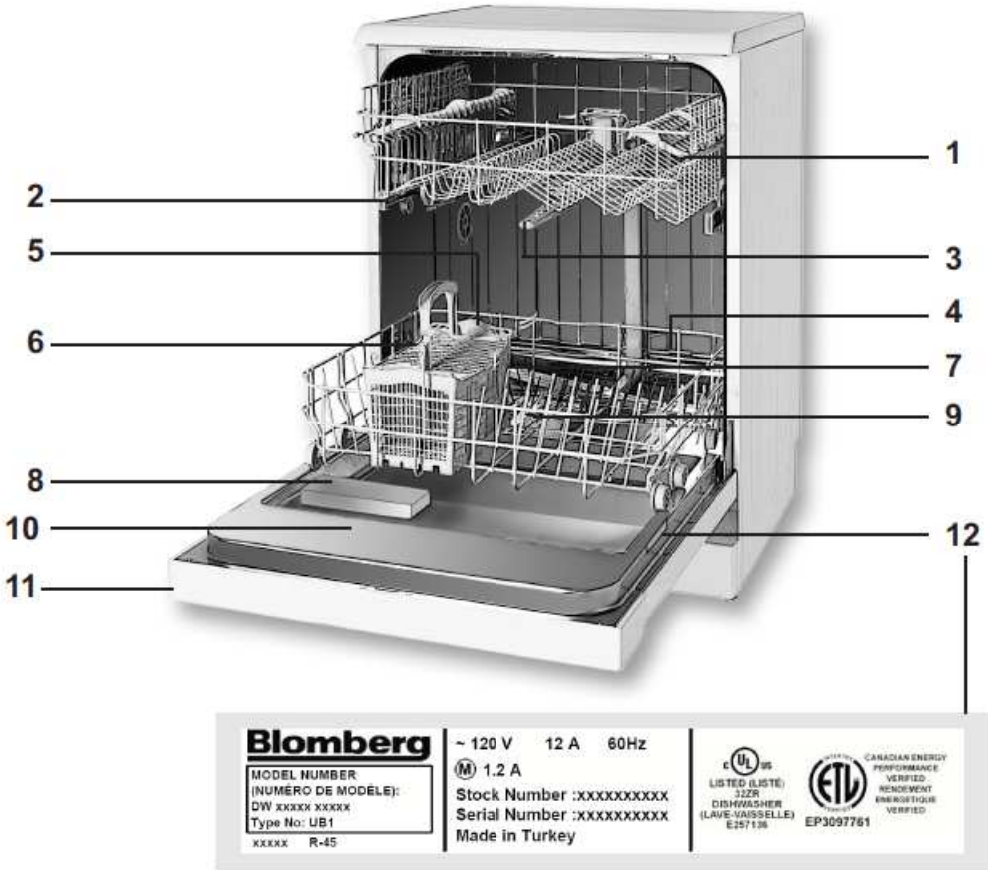
DW 15141 NBL00

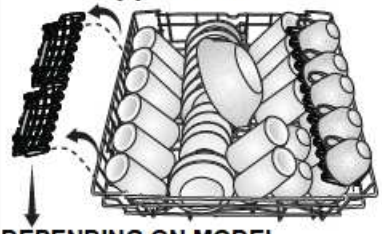


1. Upper rack
2. Guiding track for the upper rack
3. Upper spray arm
4. Lower rack
5. Salt container (depending on model)
6. Cutlery basket
7. Lower spray arm
8. Detergent dispenser
9. Filters
10. Door
11. Control panel
12. Model and Serial Tag

4. LOADING THE DISHWASHER

1. Pull the handle to open the door. If the door is opened during operation, the dishwasher will stop running. Once the door is closed the program will continue.

Upper rack



DEPENDING ON MODEL

Top rack load pattern for 12 place settings according to the AHAM DW-1 Standards

⚠ CAUTION

Hot steam can escape! Danger of serious burns or other injury.

2. Remove coarse food leftovers from tableware.
3. Now you can load the dishwasher.

Lower rack

Bottom rack load pattern for 12 place settings according to the AHAM DW-1 Standards

⚠ CAUTION

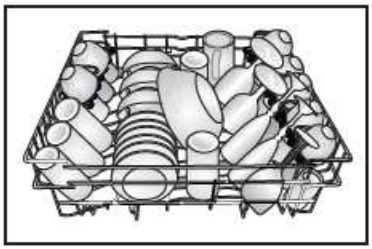
- **Large knives and other utensils with sharp tips and edges must be placed horizontally into the upper rack due to risk of injury. Other smaller knives and sharp utensils should be placed with sharp side down in the cutlery basket.**
- **Use extreme caution when removing knives and other sharp utensils from the dishwasher. These items may have shifted position during the wash program, and may be wet or slippery.**
- **The cup racks are designed to support cups, glasses and kitchen utensils. When the cup racks are in the dishwasher do not lean on or use the cup racks to support your body weight.**

Notice :

- Your dishwasher holds a maximum of 12 place settings.
- Place all containers such as cups, glasses and pots into the dishwasher with the opening facing downwards (so that no water can collect).
- Small and light items can go into the upper rack.
- Long and narrow items are placed in the middle of the racks.
- Place all large and very dirty items in the lower rack.
- Dishes and cutlery should not be placed above each other.
- Glasses should not touch.
- The movement of the spray arms must not be hindered.
- Do not overload your dishwasher and pay attention to manufacturer instructions regarding dishes which are appropriate for use in for a dishwasher. Only with suitable dishes (mentioned in section 5) will you obtain optimal washing results with a sensible use of energy.

4.1 UPPER RACK

Load the upper rack with dessert plates, cups, glasses etc.



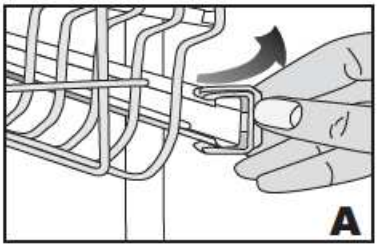
4.1.1 HEIGHT SETTING (DEPENDING ON MODEL)

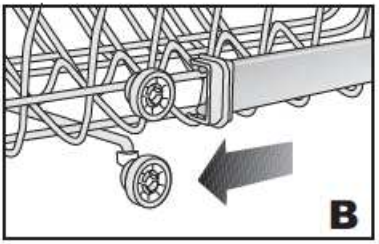
In certain models, the height setting of the upper rack may be changed using the wheels which are present at two height levels.

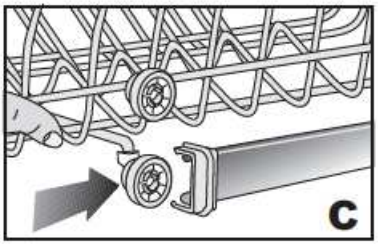
⚠ CAUTION

Make sure that the rack is empty. Changing the height setting while the rack contains tableware could cause the contents to dislodge, causing personal injury or damage to the tableware.

1. Release the latches on both the right and left tracks of the upper rack by turning them to the outside **A.**
2. Pull out the rack completely **B**.
3. Place the rack into the tracks again at the desired height **C**.
4. Push the latches back into the correct position.





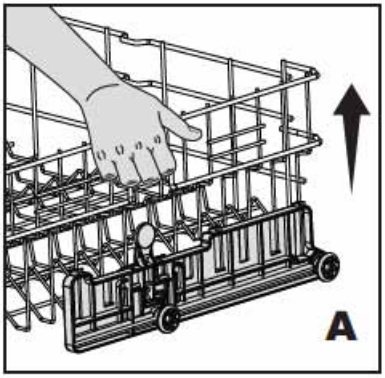


4.1.2 VARIABLE HEIGHT SETTING (DEPENDING ON MODEL)

The upper rack is equipped with a lifting mechanism which enables you to change the height of the rack even if it is fully loaded, and without having to remove it from the dishwasher.

LIFT UPPER RACK

1. To lift the upper rack to a higher position, hold it on one side and carefully pull it upwards **A**.
2. To lift the opposite side of the rack, hold it and pull it upwards in the same manner.

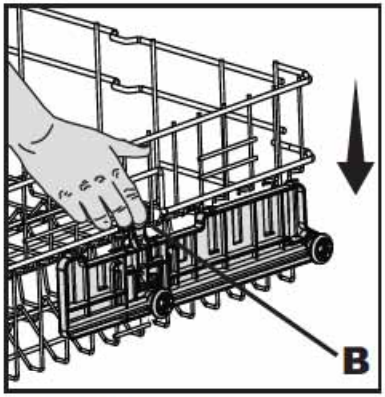


LOWER UPPER RACK

1. To lower the upper rack, hold and press in the rack lever on one side and carefully lower the rack without releasing the lever **B**.
2. Repeat the procedure with the lever on the opposite side of the rack.

Notice :

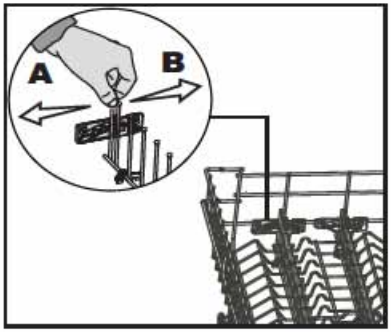
Make sure that both levers catch in the same height position.



4.1.3 FOLDING TINES (DEPENDING ON MODEL)

There are "folding tines" in the upper rack to allow you more space to accommodate glasses or cups.

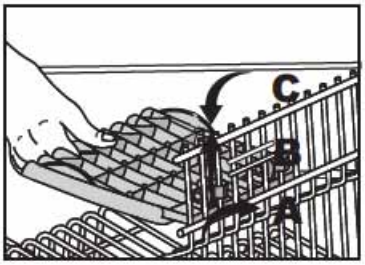
Simply pull in the first front folding tine, move it to left **A** and right **B** to place in another positon. When you need, take the tines down until the tines fall down.



4.1.4 ADJUSTABLE SHELVES (DEPENDING ON MODEL)

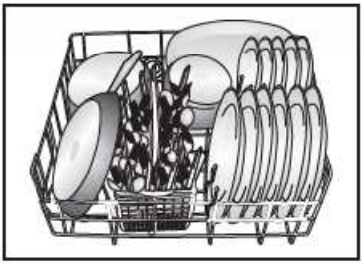
Depending on the size of the glasses and cups, the shelf height setting may be adjusted.

1. Fold the shelf upwards **A**.
2. Positioning at the desired height **B**.
3. Fold the shelf again downwards **C**.



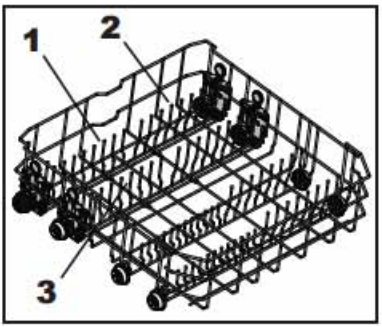
4.2 LOWER RACK

Use the lower rack for plates, bowls, pots etc.

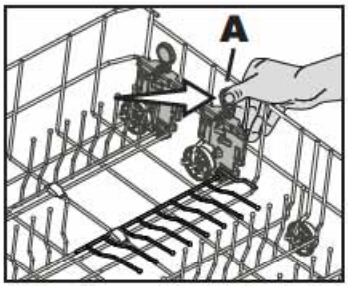


4.2.1 FOUR FOLDING PLATE SUPPORT TINES (DEPENDING ON MODEL)

There are 4 separate "folding plate support tines" in the lower rack of your dishwasher designed to allow you more space to accommodate saucepans, pots and large bowls in the lower rack. You can either fold each section (**1**, **2**, **3**, **4**). individually or, all at once, to create a large empty space.

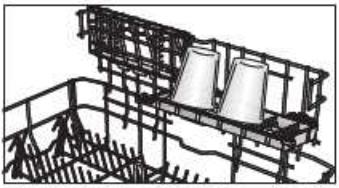


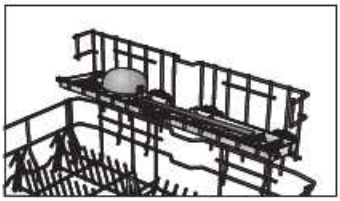
Simply press the handgrips **A** and fold them down. Pull tines up to fold them up again.



4.2.2 INSET SHELF WITH VARIABLEHEIGHT SETTING TINES (DEPENDING ON MODEL)

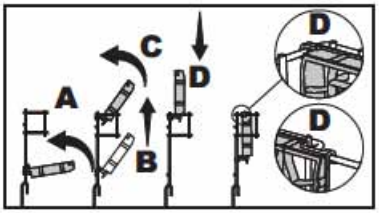
You can use this inset in the lower rack for glasses and long-handled cutlery / utensils.





If you do not need the inset:

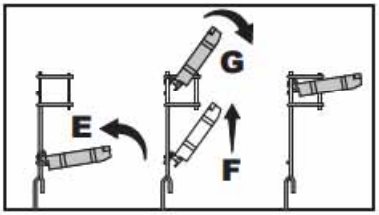
1. Fold the shelf upwards at the angle **A**.
2. Push the entire inset upwards **B**.
3. Place the inset in the upright position **C**.
4. Push the inset down and lock it with the holder **D**.



If you would like to use the shelf again, proceed in the opposite direction.

For the height setting:

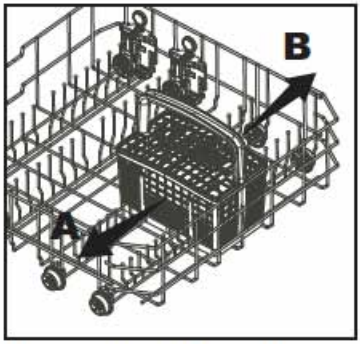
1. Push the shelf upwards **E**.
2. Push the entire inset upwards **F**.
3. Fold it open in position **G**.



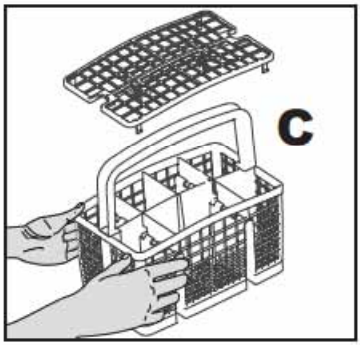
Notice :

When finished, test to ensure that the spray arm can still move freely.

4.2.3 MOVABLE CUTLERY BASKET (DEPENDING ON MODEL)



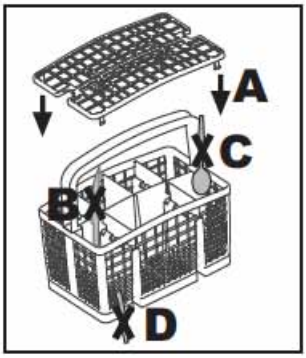
Designed to allow free placement of the dishes according to their size, the movable cutlery basket can slide over the tines to the left **A** and right **B** side.



Use the basket inset **C** for your cutlery so that all items in the basket are surrounded by a sufficient water flow.
For larger items (e.g. wire whisks) the basket inset may be removed **C**. Simply raise.
To make loading easier, the cutlery basket can be removed. Simply take out basket upward.
Place long items such as ladles, cooking spoons etc. on the shelf in the upper rack.

Notice :
When finished, test to ensure that the spray arm can still move freely.

4.2.4 CUTLERY BASKET (DEPENDING ON MODEL)



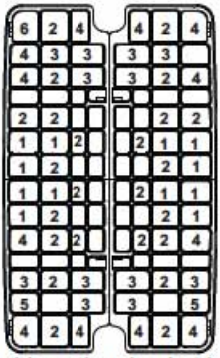
A Use inset.

CAUTION
B Position sharp items so that they are not likely to damage the door seal and load sharp knives with the handles up to reduce the risk of cut-type injuries.
C Adjust spoons around differently.

Notice :
D Pay attention to any parts that come out of the basket. The movement of the spray arms must not be hindered.

4.3 PROPER AND IMPROPER LOADING OF DISHWARE

1: Salad Fork
2: Teaspoon
3: Dinner fork
4: Knife-solid handle
5: Serving spoon
6: Serving fork

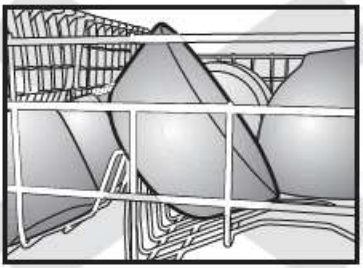


Movable cutlery basket load pattern for 12 place settings according to the AHAM DW-1 Standards

Notice :

- Place all large and very dirty items in the lower rack.
- Place all containers such as cups, glasses and pots into the dishwasher with the opening facing downwards (so that no water can collect).
- The movement of the spray arms must not be hindered.

- Do not overload your dishwasher. Dishes and cutlery should not be placed above each other. Glasses should not touch.
- Only with suitable dishes (mentioned in section 5) will you obtain optimal washing results with a sensible use of energy.



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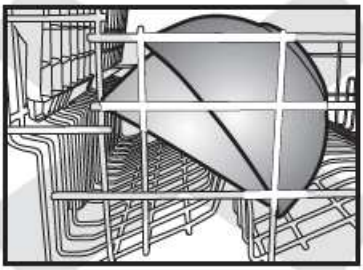

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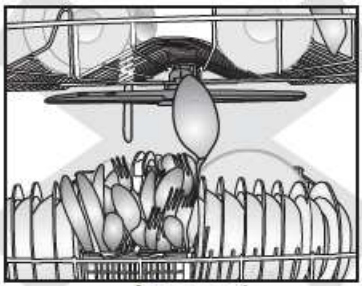

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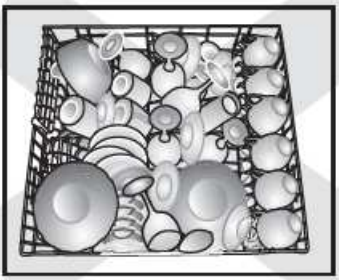

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5. WHAT SHOULD NOT BE WASHED IN YOUR DISHWASHER

Notice :

- Rust-sensitive steel parts like iron and cast iron that can rust and stain other utensils and damage the interior stainless steel liner of the dishwasher and void the warranty. Do not wash copper, brass, pewter, bronze or tin.
- Cutlery with wooden or horn handles and cutlery with mother-of-pearl or porcelain handles will deteriorate over time if put in the dishwasher.
- Plastics may lose their shape or color with hot water, please follow the instructions of plastic manufacturers. Be sure that plastic items are marked "dishwasher safe".
- Glued dishes or cutlery are not suitable for machine washing since certain adhesives may get soft or dissolve with hot water.
- Aluminum may fade over time. Minerals in water and detergent may cause the aluminum to darken or spot.
- Sterling silver articles should not be washed in the dishwasher because they tend to discolor and become dull by dishwasher detergent.
- Silverware and stainless steel items should not be in contact with each other. Mixing these items can cause staining. Remove and hand dry these items immediately when the program ends.
- Decorated glasses, porcelain, fine china and china with gold rims are sensitive to machine washing. They may lose their patterns and colors over time.
- Crystal and very fine glassware may become opaque (etch) losing their shine over time. You may prefer to wash them by hand.
- Do not wash sponges or dish cloths in dishwasher.
- Do not wash art and craft articles in dishwasher.
- Disposable plastics and disposable aluminum cannot withstand high temperatures; do not wash them in the dishwasher.

CAUTION

- **If in doubt, wash by hand or follow the instructions from the manufacturer of utensils, dishes, glasses or pots and pans.**
- **Do not wash items soiled with cigarette ash, candle wax, varnish, paints or chemicals since they can damage your dishwasher.**

Notice :

We recommend when buying new dishware, try to choose ones that are suitable for machine washing (marked as dishwasher safe).

CARING FOR YOUR TABLE-WARE

The combination of high temperatures and dishwasher detergent may cause damage to some items if they are washed in the dishwasher. Remember, if there is any doubt about any aspect concerning items to be washed in the dishwasher, follow the instructions from the manufacturer of the items, or wash the items by hand.

6. OPERATING THE DISHWASHER

1. Program lights
2. Rinse aid level indicator light *
3. Salt level indicator light *
4. Program follow up lights
5. Cycle Select button
6. Start/Pause button
7. Door handle
8. On/Off button

(* Depending on model)

HOW TO USE YOUR DISHWASHER:

1. Open the door by pulling the door handle **7**.
2. Load the dishwasher.
3. Check that both upper and lower spray arms move freely.
4. Fill enough detergent into the detergent dispenser and close the lid.
5. Use the On/Off button **8** to turn the dishwasher on.
6. Check the rinse aid level indicator light **2**. If necessary, refill rinse aid. (depending on model)
7. Check the salt level indicator light **3** If necessary, refill salt. (depending on model)
8. Use the Cycle Select button **5** to choose your washing program.
9. Start the program with the Start/Pause button **6**.
10. When the progress indicator light "End" **4** lights up , the wash cycle is completed. Use the On/Off button **8** to turn the dishwasher off.
11. Allow your dishes to cool for 20 minutes, with the door open.
12. Unload the dishes. Begin with the lower rack.

⚠ CAUTION

Avoid opening the door during the washing process. This interrupts the washing process, and hot steam will escape. Hot steam can cause burns and other serious injuries. When the door is closed, the program will continue.

FUNCTION BUTTONS

On/Off button
Turn your dishwasher on with the On/Off button. When turning on, the icon on the display module of the last used program will light up.

Start/Pause button
Use this button to start the selected program; the light on the button lights up. Stop the program with the Start/Pause button if you would like to open the door once the dishwasher's washing program is running.

Cycle Select button
Use the Cycle Select button to select the desired program. The diode of the corresponding program will light up.

Cancellation of a program
To cancel a program while the dishwasher is running:
1. Press Start/Pause button for 5 seconds. The indicator light will start flashing.
2. The dishwasher will drain the water inside the machine for 45 seconds.
3. The program is cancelled when indicator light goes off.
4. Then, you can choose and start a new program.

⚠ WARNING
Depending on the stage of the program you have cancelled, there may be detergent residue or rinse aid inside the machine and on the dishes. Make sure the items in the dishwasher are not used before washing properly. Ingestion or inhalation of detergent or rinse aid may cause serious injury. Avoid contact with skin and eyes and keep children and infirm persons away from these materials.

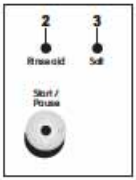
Program change
To change a running program:
1. Press the Start/Pause button. The indicator light on the button will turn off.
2. Select a new program and start it with the Start/Pause button. The respective programdiode lights up.

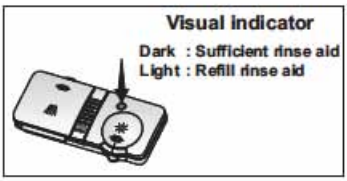
⚠ CAUTION
The new program will NOT start right from the beginning. It will start from the stage last carried out by the previous program selection.

⚠ WARNING
Depending on the length of the terminated program detergent and rinse aid may still be in the dispensers. Ingestion or inhalation or detergent or rinse aid may cause serious injury. Avoid contact with skin and eyes, and keep children and infirm persons away from these materials.

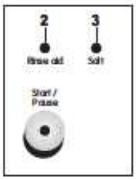
CONTROL INDICATOR LIGHTS
Program selection via diode lights
Number and order of the programs may vary depending on model.

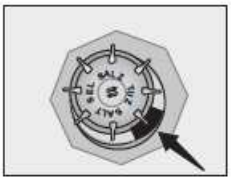
Rinse aid level indicator light (depending on model)
If this indicator light comes on, you have to refill rinse aid.
You can also tell whether rinse aid must be refilled by looking at the rinse aid dispenser.
When the visual fill indicator is dark, there is enough rinse aid in the dispenser.
When the color is light, open the dispenser and refill rinse aid.





Salt level indicator light (depending on model)
When this indicator light comes on, you must refill special salt. Only use special dishwasher salt in your machine to soften the water.
When the visual fill indicator is dark, there is enough salt in the container.
When the color is light, open the container and add dishwasher salt.





Program follow up lights
During the washing process, the individual active program segments are shown by the program follow up lights.

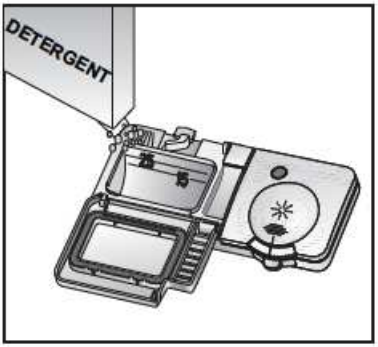
Notice :
- When using the 30 minutes quick wash program, the program follow up light for drying does not light up.
- The washing process is only complete when the program follow up light "End" lights up.

7. DETERGENT & RINSE AID DISPENSER

7.1 FILLING THE DETERGENT DISPENSER

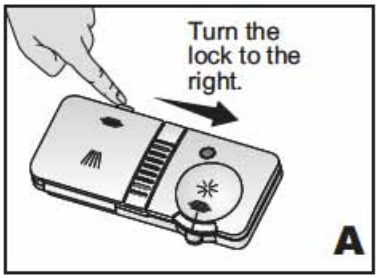
⚠ WARNING
- **Always store your detergent in locations which are cool, dry and out of the reach of children.**
- **Check that the detergent dispenser is empty after the completion of each wash program.**
- **Dishwasher detergents can be dangerous if inhaled or swallowed. Avoid contact with skin and eyes, keep children and infirm persons away from the dishwasher when the door is opened. Consult a doctor immediately if detergent has been swallowed or inhaled.**

Notice :
- Only use detergents suitable for dishwashers.
- Do not use detergent in Rinse & Hold cycle.
- Don't forget to pour / put the detergent into the dispenser before turning the machine on.
- Too much detergent may mean that the detergent does not dissolve properly and dishes could get scratched.
- Too much detergent in soft water may cause glass corrosion. Do not use too much detergent if your water supply is soft.

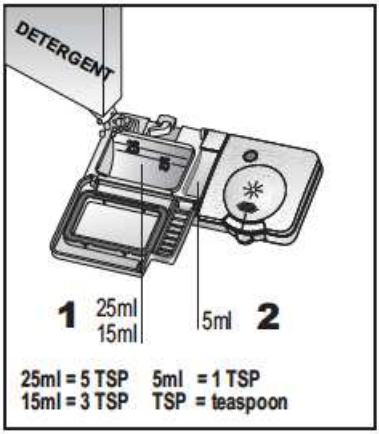


If you do not know the hardness of your water supply, use 15 ml / 3 tsp detergent. Increase the amount of detergent if you see white water marks especially on the surface of the glassware.
Find out the hardness of your water supply by asking your local water department, water softener company, or county extension agent.

1. Open the detergent container by pushing the lock to the right **A**.
2. Pour / put the detergent into the dispenser.
3. Close the lid until it clicks in.

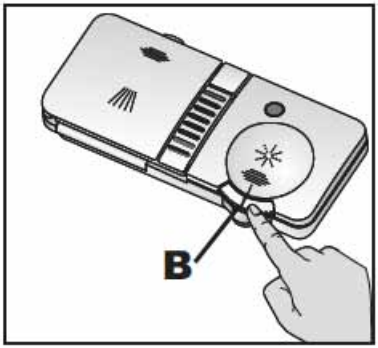


- The detergent container holds a total of 40 ml / 8 tsp of detergent **1**.
- Marking lines on the inside of the detergent container aid in providing the correct amount of detergent. When the dishwasher is fully loaded and the dishes are very dirty, we recommend filling the detergent container up to the 25 ml / 5 tsp mark. When the dishes are less dirty, it is generally sufficient to fill the detergent up to the 15 ml / 3 tsp mark.
- The detergent amounts for the individual cleaning programs are shown in the "Quick Reference Guide - Program Table".
- Fill amounts given are for standard powder detergent. Amounts may vary if you use liquid or concentrated powder detergent. Tablet detergents should be placed in detergent container **1**. With the cover closed.
- Follow instructions on the package of the detergent when using liquid dishwasher detergent, concentrated powder detergent, or tablet detergent.
- Deviations are possible depending on how dirty the dishes are and how hard the water is in your location.
- If your dishes have been in the dishwasher for some time without being washed, also fill the smaller container **2**. up to the top.



7.2 FILLING RINSE AID DISPENSER

⚠ WARNING
Keep your rinse aids out of the reach of children. Ingestion or inhalation of rinse aid may cause serious injury. Avoid contact with skin and eyes, and keep children and infirm persons away from rinse aids.



Notice :

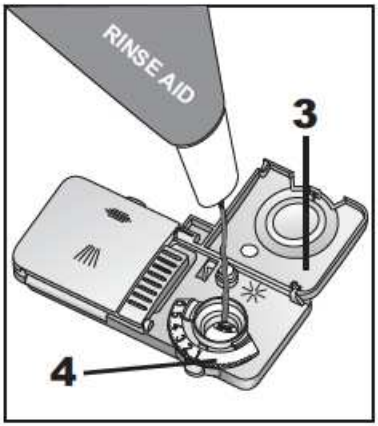
- Only use rinse aids suited for use in dishwashers. Rinse aids allow washing water to rinse off more cleanly and prevent watermarks or streaks on the dishes.
- **If you use "2 in 1" or "3 in 1" detergents / tabs, you do not need additional rinse aid.**

1. Open the rinse aid dispenser by pressing the lock **B**.
2. Carefully pour in rinse aid to the MAX mark.
3. Close the lid until it clicks in **3**.
4. Carefully wipe off spilled rinse aid. Excessive rinse aid causes excessive foam formation, which may hinder cleaning.

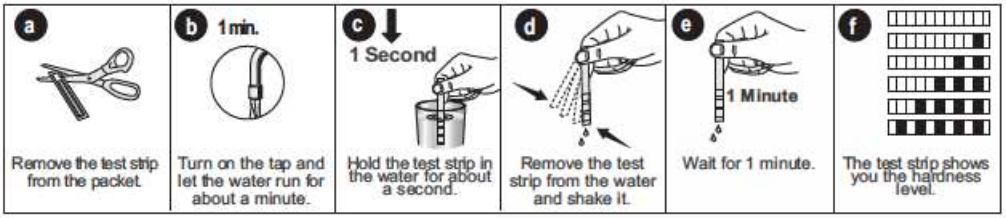
SET THE DOSE OF RINSE AID

The dose of rinse aid to be used can be set by means of the dispenser regulator **4** between levels 1 and 6.
Change the setting, only if the following applies after washing:

- Watermarks are visible on the dishes: Set dosage higher.
- Streaks are visible on the dishes: Set dosage lower.



8. SETTING THE WATER SOFTENER (DEPENDING ON MODEL)


a
Remove the test strip from the packet.
b 1 min.
Turn on the tap and let the water run for about a minute.
c 1 Second
Hold the test strip in the water for about a second.
d
Remove the test strip from the water and shake it.
e 1 Minute
Wait for 1 minute.
f
The test strip shows you the hardness level.

1. Press the **Cycle Select button** before you switch the appliance on and keep this button pressed down.
2. Switch the appliance on using the **On/Off button**; then release the switch.
3. Hold the **Cycle Select button** down for 10 seconds until the control indicator on the Start/Pause button begins to flash.
4. Water hardness can be set to the desired level by pressing the **Cycle Select button** (compare the test strip with the degrees of Hardness Table). The appropriate program follows up lights up.
5. Once you have set the hardness level, press the **Start/Pause button** to save the value. The control indicator on the Start/Pause button now lights up permanently.
6. Switch the appliance off again using the **On/Off button**.

HARDNESS TABLE

Name of unit Definition	American 1 grain of $CaCO_3$/ 1 gal (US) of water	PPM 1 mg of $CaCO_3$/ 1 L of water	German 10 mg of CaO/ 1 L of water	LED Status Indicators
1	0-6	0-105	0-5	Wash, Rinse, Dry, End — Only the LED Indicator 'Wash' is lit up
2	7-12	106-210	6-11	Wash, Rinse, Dry, End — Only the LED Indicator 'Rinse' is lit up
3	13-18	211-320	12-17	Wash, Rinse, Dry, End — Only the LED Indicator 'Dry' is lit up
4	19-23	321-409	18-22	Wash, Rinse, Dry, End — Only the LED Indicator 'End' is lit up
5	24-36	410-624	23-34	Wash, Rinse, Dry, End — All four LED indicators are lit up
6	37-47	625-804	35-45	Wash, Rinse, Dry, End — All four LED indicators are lit up

Notice :

- If the water hardness level is less than 7 American degree of hardness, you do not need any special softening salt. In this case the 'salt' control indicator lights up continually (depending on model).
- If your local hardness level exceeds 47 American degree of hardness, you should consider getting a water softening device for your dishwasher. If you use stream water or rainwater, you are advised to install filters.
- If you move do not forget to adjust the water hardness level to suit your new neighborhood.

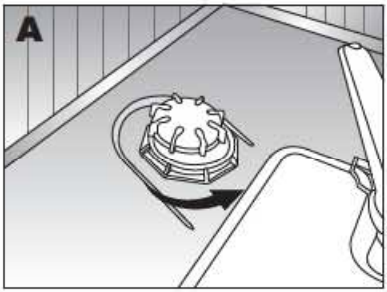
9. FILLING THE DISHWASHER SALT DISPENSER (DEPENDING ON MODEL)

⚠ CAUTION

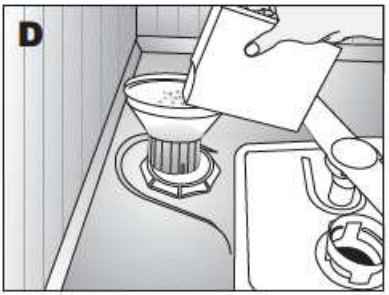
Never use culinary or table salt. These types of salt do not dissolve in water easily and will damage the function of the softening device.

Notice :

- Only use special dishwasher salt in your machine to soften the water.
- Do not use coarse grained salt. Small grains or powdered salt is more easily soluble.
- The manufacturer is not liable for damages resulting from the use of the wrong type of salt.



1. Remove the lower rack from the machine.
2. pen the screw-in cap of the salt container by turning it counter clockwise (Fig. **A**, **B**).



3. When operating for the first time: Pour 1 Liter of water into the salt container (Fig. **C**).
4. our the salt into the container with the aid of the supplied salt funnel (Fig. **D**). Pour in enough salt to fill the container. The container holds approximately 2 kg / 4.4 pounds.
5. Close the cap tightly.

⚠ CAUTION

Begin any wash program immediately after filling the salt container. The washing program prevents damage to the machine which may be caused by any spilled salt solution.

After the first washing cycle, the salt level indicator light will go out. (depending on model)

10. CARE AND MAINTENANCE

⚠ WARNING

- **Before cleaning or carrying out maintenance, switch off the appliance, disconnect the mains plug and turn off the water tap.**
- **Do not repair or replace any part of the dishwasher or attempt any servicing unless specifically recommended by this manual. We recommend that the dishwasher only be repaired by an authorized service agent.**

⚠ CAUTION

- **To avoid the possibility of slipping, keep the floor around the dishwasher clean and dry.**
- **Keep your appliance free from the accumulation of combustible materials, such as lint, rags, and chemicals.**
- **If the dishwasher is not in use for an extended period of time, we recommend you check that the baskets are empty, leave the inside of the dishwasher clean, the door cracked open to allow air to circulate, turn off both the power and water supply to the dishwasher.**

10.1 CARING FOR YOUR DISHWASHER EXTERIOR

⚠ CAUTION

Possible dishwasher damage: Abrasive cleaners, scouring pads, abrasive cloths (paper towels) can damage the dishwasher decorative door.

Possible dishwasher damage: Abrasive cleaners, scouring pads, abrasive cloths (paper towels) can damage the dishwasher decorative door.

Cleaning the control panel: Use only soft cloth that is lightly dampened with mild detergent. Clean the control panel only with a moist cloth and clear water.

Cleaning the colored doors: Use only soft cloth that is lightly dampened with mild detergent.

Cleaning the stainless steel doors: Use a soft cloth with a cleaner made for cleaning stainless steel. For the best results, apply the stainless steel cleaner to a soft cloth and wipe the surface in the direction of the grain.

Cleaning the door gasket: Regularly clean the door gasket with a damp cloth to remove food particles and other debris. Use a gentle household cleaner for the outside and the door seals, and rinse throughly.

10.2 CARING FOR YOUR DISHWASHER INTERIOR

Notice :

Cleaning your dishwasher at regular intervals ensures longer product life and reduces the risk of reccurring problems. Always disconnect the power to machine before cleaning.

⚠ CAUTION

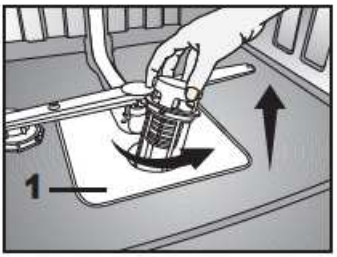
When cleaning the underside of the main filter, care must be taken on the sharp outer edge to avoid the risk of cut type injuries.

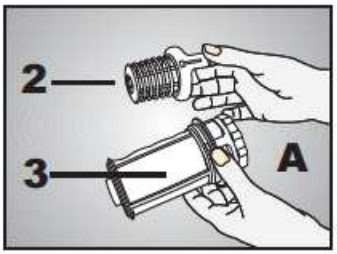
10.2.1 CLEANING THE FILTERS

Clean the filters and the spray arms regularly. A dirty dishwasher will have a negative effect on the cleaning results.

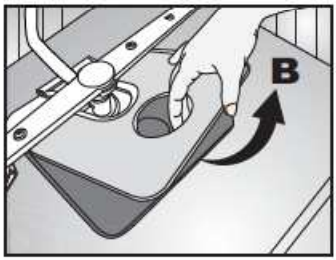
The following filters are to be cleaned:

1. Main filter
2. Coarse filter
3. Micro filter





1. Remove the lower rack from the machine.
2. Turn the coarse filter counterclockwise to the left and pull it out in an upward direction **A**.
3. Pull out the main filter **B**.
4. Press on the two tabs of the coarse filter and remove the micro filter **C**.
5. Clean the filters thoroughly under running water. Use a brush if necessary.
6. Replace main filter.
7. Replace the micro filter and the coarse filter into the main filter.
8. Twist it clockwise until it clicks into the place.



⚠ CAUTION

Do not operate your dishwasher without a filter. You will damage your machine. Ensure that your filters are correctly installed.

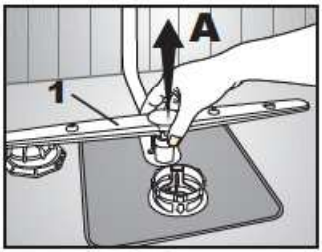
10.2.2 CLEANING THE SPRAY ARMS

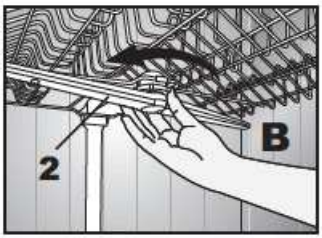
Notice :

Dirt and/or calcium residue may block the nozzles on the spray arms. For this reason, regularly check the spray nozzles.

1. Lower spray arm
2. Upper spray arm

1. Remove the lower rack from the machine.
2. Pull off the lower spray arm in an upward direction **A**.
3. Loosen the fastening screw of the upper spray arm and pull off the spray arm **B** by a downward motion.
4. Clean the spray arms under running water.
5. Replace the lower spray arm in a downward direction.
6. Replace the upper spray arm and tighten the fastening screw by turning it around to the left.
7. Insert the lower rack.





⚠ CAUTION

Ensure that the fastening screw is tight on upper spray arm.

11. TROUBLE SHOOTING

What if the dishwasher will not run :

- Is the machine plugged in?
- Are all fuses operative?
- Is the water supply fully turned on?
- Is the dishwasher door closed securely?
- Have you pressed the On/Off button?

What if the dishwasher starts but fails to circulate water within 5 seconds :

- Cancel the program by pressing the Start/Pause button for 5 seconds. See section 6. or Quick Reference Guide.

What if the door will not stay down in open position :

- Adjust door tentioners (wooden door models only, see Installation Manual)

What if the dishwasher produces poor cleaning results :

- "Follow the instructions given in the following pages"

The dishes are not dry

Possible causes	How to fix these problems
• Improper loading	• Load the dishwasher as suggested in this manual.
• Insufficient rinse aid supply	• Increase the dosage amount of rinse aid and/or refill the rinse aid dispenser.
• Dishes are removed too soon	• Do not empty your dishwasher immediately after washing. Open the door slightly so that the steam can escape. Begin with unloading the dishwasher when the dishes are only hand warm. Empty the lower rack first. This prevents water from dripping off dishes in the upper rack.
• Wrong program selection	• In short period programs, the wash temperature and therefore the cleaning performance is lower. Choose a program with a longer washing time.
• Washing cutlery with worn surface.	• Evaporation of water is more difficult with these items. Cutlery or dishes of this type is not suited for dishwashers.

The dishes are not clean

Possible causes

- Improper loading.
- Wrong program selection.
- Spray arms are not turning.
- Clogged filters.
- Filters are not placed in their proper positions.
- Spray arm nozzles are clogged.
- Overloaded racks.
- Detergent is moist or clumping in box.
- Too little detergent.
- Too little rinse aid.
- The lid of the detergent dispenser remained open.
- Washing cutlery with worn surface quality.

How to fix these problems

- Load the dishwasher as suggested in this manual.
- Select a program that washes at a higher temperature or takes a longer amount of time.
- Check if the spray arms are blocked from moving freely.
- Clean all filters as described in this manual.
- Check if all filters are placed in their proper positions.
- Clean the spray arms as described in this manual.
- Do not overload the racks.
- Store detergents in a dry location. Close the lid of the container securely.
- Increase the amount of the detergent as per the program table.
- Increase the amount of rinse aid and/or refill the rinse aid dispenser.
- Always ensure that you close the detergent dispenser lid after pouring in the detergent.
- Cutlery of this type is not suited to dishwashers.

Tea, coffee or other stains

Possible causes

- Wrong program selection.

How to fix these problems

- Select a program that washes at a higher temperature or takes a longer amount of time.

• Detergent is moist or clumping in box.	• Bleaches in cleaners lose their efficiency when stored under unfavorable conditions. Store detergents in a dry location. Close the lid of the container securely.
• Using cutlery with a low surface quality.	• Cleaning of these items is made difficult by their poor surface structure. Cutlery or dishes of this type are not for dishwashers.

Calcium streaks, misty appearance

Possible causes	How to fix these problems
• Insufficient rinse aid supply.	• Increase the dosage amount of rinse aid and/or refill the rinse aid dispenser.
• The hardness is not selected properly; too little salt is being used.	• Call water supplier and ask for local hardness in grains per gallon or ppm. Use a higher phosphate content detergent for hard water.
• Salt loss (models with salt container)	• Check whether the lid of the salt container is firmly closed. Use the funnel to pour in special salt. Begin the Rinse and Hold program right after filling in salt. After the program is complete, check whether the lid may have loosened.

Smell

Possible causes	How to fix these problems
• Smell of new machine.	• The smell of a new machine disappears after a few wash cycles with detergent.
• Filters are dirty.	• Clean all filters as described in this manual.
• Dirty dishes standing in the machine for a few days without being washed.	• Remove coarse dirt under running water and run the Rinse and Hold program every 2 days without detergent.
• Dirty door gasket.	• Regularly clean the door gasket with a damp cloth to remove food particles and other debris. Use a gentle household cleaner for the outside and the door seals, and rinse thoroughly.

Possible causes

- Excessive use of detergent when water hardness is low.

Milky appearance or rainbow on the glasses (glass corrosion)

How to fix these problems

- Add a smaller amount of detergent.
- Compare the water hardness level setting on the dishwasher against the stated values from the local water supplier.
- When water hardness is low (below 7 American degree of hardness or 106 parts per million), do not use salt even if your dishwasher has a water softener.
- Use a lower phosphate content detergent.

Possible causes

- The lid of the salt container is not closed securely. Salt loss. (models with salt container)
- Food leftovers are staying on the dishes for too long.
- The machine is not grounded properly.
- Cutlery parts from low-grade rust-free steel.
- Dish items with rust stains.

Rust stains, destruction of the surface

How to fix these problems

- Salt can destroy metal surfaces and cause rust damage.
- Check whether the lid of the salt container is firmly closed. Use the funnel to pour in special salt. Begin the Rinse and Hold program right after filling in salt. After the program is complete, check whether the lid may have loosened.
- Remove coarse dirt under running water and carry out the Rinse and Hold program every 2 days without detergent.
- Check the grounding of the system. Static electricity may eat holes into metal and cause irreparable damages to surfaces.
- Rust on such items cannot be avoided. Cutlery or dishes of this type are not suited for the dishwasher.
- Rusty dishes may "infect" other items. Cutlery or dishes of this type are not suited for the dishwasher.

Possible causes

- Fading of decoration on glasses and porcelain.

Fading of glasses, china, porcelain pattern

How to fix these problems

- Glasses, porcelain and cutlery of this type are not suited for the dishwasher.

Possible causes

- Moisture in the detergent dispenser.
- Detergent stays in the dispenser of the dishwasher for too long
- The lid of the detergent dispenser does not open.
- Detergent is moist or clumping in box.
- Spray arm nozzles are clogged.
- Spray arms are blocked by dishware.
- Was the cycle terminated early?

Detergent residue remains in the dispenser

How to fix these problems

- Ensure that the detergent dispenser is dry before filling it.
- Pour the detergent in just before washing.
- When loading the dishwasher, take care to ensure that you do not accidentally block detergent cup with large dishware or utensils.
- Store detergents in a dry location. Close the lid of the container carefully.
- Clean the spray arms as described in this manual.
- Make sure spray arms rotate freely.
- Terminating the cycle early can leave detergent residue in the dispenser.

Possible causes

- Improper loading.
- Overloaded racks.

Dishes break

How to fix these problems

- Load the dishwasher as suggested in this manual.
- Do not overload the dish rack. Dishes may hit against each other and break.

Possible causes

- Dish items/parts made from aluminium.
- The lid of the salt container is not closed securely. Salt loss. (models with salt container)
- The hardness is not selected properly; too little salt is being used.
- Detergents are being stored under unfavourable conditions.
- Overloaded racks.

Scratched dishes

How to fix these problems

- Dishes and cutlery of this type are not suited for the dishwasher.
- Check whether the lid of the salt container is firmly closed. Use the funnel to pour in special salt. Begin the Rinse and Hold program right after filling in salt. After the program is complete, check whether the lid may have loosened.
- Call water supplier and ask for local hardness in grains per gallon or ppm. Adjust the water hardness level setting accordingly.
- Detergents should not be stored longer than 2 months in open packages. Store detergents in a dry location. Close the lid of the container carefully.
- Take care to ensure that individual glasses and dishes do not touch. They may hit against each other during the washing process, causing scratches.

Possible causes

- The dishes are pre-washed by hand with a large amount of dish detergent.
- Rinse aid has accidentally leaked into the machine.
- The cover of the rinse aid dispenser is not closed securely.

Foam

How to fix these problems

- Dishes do not need to be pre-washed. Coarse dirt may be removed with a dishcloth, or you may hold the dishes under running water.
- If rinse aid has been spilled during refilling, remove the aid using a paper cloth or sponge.
- Always take care to ensure that the lid is closed after refilling the rinse aid dispenser.

Possible causes

- Clogged filters.
- Drain hose kinked or clogged.

Water remains inside the machine after the rinse cycle

How to fix these problems

- Clean all filters as described in this manual.
- Ensure that the drain hose is properly placed and open.

12. TECHNICAL FEATURES

Load capacity	12 place settings
Permissible water pressure	4.35 - 145 psi (0.3 - 10 bars)
Electrical connection	120 V (volts), 12 A (amps), 60Hz (hertz)
Total power	1200 W (watts)
Heater power	1000 W (watts)

Notice :

Because we continually strive to improve our products, we may change our specifications and design without prior notice.
This device corresponds to the following directives:
UL 749 Household Dishwasher directive.

13. WARRANTY STATEMENT FOR THE BLOMBERG DISHWASHERS

The warranties provided by Blomberg in these statements only apply to Blomberg dishwashers sold to the original purchaser or homeowner in the US and Canada. **The warranty is not transferable**. To obtain warranty service, please contact our nearest distributor as listed by state. You will need your dishwasher model number, serial number, retailer name and address, where purchased and purchase date / installation date. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

"This product is fully tested and went through official quality assurance inspections before leaving the original manufacturing site. Warranty terms for this Blomberg household appliance is not valid if the product is altered, tampered, modifed, additional parts assembled, fixed and re-packed by an authorized distributor, servicer, a third party retailer, reseller or by any other unauthorized person(s)"

1 year * limited warranty from date of first installation
Blomberg will repair or replace at no cost to the consumer any defective parts of the dishwasher if used under normal household **conditions (warranty is void if the product is used commercially e.g., bed + breakfast, nursing home etc.). Service must also be performed by an authorized Blomberg service agency. (Cosmetic defects must be reported within 10 business days from installation)**

2 year * ++ limited warranty from date of first installation
(Parts only) Blomberg will repair or replace any parts at no cost to the consumer if material defects or workmanship have caused the damage or failure of these components. **Again the dishwasher must have been used under normal household conditions and not commercially as stated above (Labor charges are the responsibility of the consumer).**

5 year * ++ limited warranty from date of first installation
(parts only 3-5 years) Blomberg will repair or replace any circuit boards or nylon dishwasher racks **(excluding any plastic rack attachments)** at no cost to the consumer if material defects or workmanship have caused the damage or failure of these components. **The dishwasher must have been used under normal household conditions and not commercially (Labor charges are the responsibility of the consumer)**

Lifetime limited warranty from date of first installation * ++
(parts only) Blomberg will repair or replace to **the original owner** the stainless steel tub or door if rust through occurs **under normal household use and normal water conditions (no excessive chlorine).** Blomberg may, at its option, also replace the whole dishwasher with the same and/or equivalent model with equal or better functionality if the original model is no longer available. **(Labor, removal and installation charges are the responsibility of the consumer.)**

Disclaimers of warranties and exclusions:
Warranty does not cover service costs by an authorized service agent to correct installation, electrical and plumbing problems or educational instruction on the use of the dishwasher. The warranty also does not cover defects or damage caused by an act of god (such as storms, floods, fires, mudslides, etc.), damage cause by use of the dishwasher for purposes other than those for which it was designed,misuse, abuse, accident, alteration, improper installation, maintenance, travel fees, service calls outside normal service hours, unauthorized service work.

TO THE EXTENT PERMITTED BY LAW, THIS WARRANTY IS IN LIEU OF ALL OTHER EXPRESSED AND IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. BLOMBERG UNDERTAKES NO RESPONSIBILITY FOR THE QUALITY OF THIS PRODUCT EXCEPT AS OTHERWISE PROVIDED IN THIS WARRANTY STATEMENT. BLOMBERG ASSUMES NO RESPONSIBILITY THAT THE PRODUCT WILL BE FIT FOR ANY PARTICULAR PURPOSE FOR WHICH YOU MAY BE BUYING THIS PRODUCT, EXCEPT AS OTHERWISE PROVIDED IN THIS WARRANTY STATEMENT.

Blomberg does not assume any responsibility for incidential or consequential damages. Such damages include, but are not limited to, loss of profits, loss of savings or revenue, loss of use of the dishwasher or any associated equipment, cost of capital, cost of any substitute equipment, facilities or services, downtime, the claims of third parties, and injury to property. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusion may not apply to you.

* **installation date shall refer to either purchase date or 5 business days after delivery of the product to the home, whichever is later.**

++ **parts replaced will assume the identity of the original parts + their original warranty.**

No Other Warranties. This Warranty Statement is the complete and exclusive warranty from the manufacturer. No employee of Blomberg or any other party is authorized to make any warranty in Statement addition to those made in this Warranty Statement.

14. HOW TO GET SERVICE

Please contact the Distributor for your State or Province as listed on the Distributor Contact List, or call our Toll Free Number at **1 800 459 9848** for direction to an Authorized Blomberg Service Agent.

17 1794 01 00 AB-**USA**

Fisher&Paykel
innovative living

Installation instructions and user guide US CA (EN)

Active Smart™ Refrigeration

Instructions d'installation et guide de l'utilisateur US CA (FR)

Réfrigération Active Smart™

US CA

Important: This User Guide is to be used for all refrigerator/freezers. It contains all the general information required for the operation of your refrigerator/freezer.

A User Guide is provided with the Ice & Water refrigerator. This booklet contains additional specific information about the ice and water functions on the refrigerator

The models shown in this user guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please go to our website **www.fisherpaykel.com / www.fisherpaykel.ca** or contact your local Fisher & Paykel dealer.

Important : Ce Guide de l'utilisateur est destiné à tous les réfrigérateurs/congélateurs. Il contient toute l'information générale nécessaire au bon fonctionnement de votre réfrigérateur/congélateur.

Un Guide de l'utilisateur est fourni avec chaque réfrigérateur Ice & Water. Ce livret contient des renseignements supplémentaires sur les fonctions du système Ice & Water de votre réfrigérateur.

Les modèles illustrés dans ce guide de l'utilisateur peuvent ne pas être offerts dans tous les marchés et sont sujets à modification en tout temps. Pour connaître le modèle et les spécifications applicables à votre pays, veuillez visiter notre site Web à **www.fisherpaykel.com / www.fisherpaykel.ca** ou communiquer avec le représentant Fisher & Paykel de votre région.

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EN

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Important Safety Information

To reduce the risk of fire, electric shock, or injury to persons read the **IMPORTANT SAFETY INSTRUCTIONS** before operating this appliance.

Use this appliance only for its intended purpose as described in this User Guide.

Warning

When using this appliance always exercise basic safety precautions including the following:

Danger

- This appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure they do not play with the appliance.
- Risk of child entrapment. Before you throw away your old refrigerator or freezer:
  –Take off the doors
  –Leave the shelves in place so that children may not easily climb inside.

Disposal

- Extreme care must be taken when disposing of your old appliance to avoid hazards. The refrigerant gas must be safely removed and for the safety of young children, remove doors.
- Your Fisher & Paykel Appliances Authorised Service Center will be able to give advice on environmentally friendly methods of disposing of your old refrigerator or freezer.

Electrical

- This appliance must be properly installed in accordance with the installation instruction before it is used.
- Never unplug your refrigerator by pulling on the power cord.
- Always grip the plug firmly and pull straight out from the outlet.
- Do not plug in any other appliance at its power point or use extension cords or double adapters.
- Repair or replace immediately all electric service cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion along its length or at either the plug or appliance end.
  If the power supply cord is damaged, it must only be replaced by your Fisher & Paykel Appliances Authorised Service Center because special purpose tools are required.
- When moving your appliance away from the wall, be careful not to roll over or damage the power cord.
- Unplug your refrigerator before cleaning or replacing the lightbulb.

Important Safety Information

Storing Food and Drinks

- Never store volatile or flammable materials in your refrigerator or freezer as they may explode.
- Never freeze liquids in glass containers. Liquid expands during freezing, which may cause the container to explode.
- Never freeze carbonated drinks. They may explode.
- Do not consume food if it is too cold. Food removed from the freezer compartment may be cold enough to cause damage when brought into contact with bare skin e.g. frozen ice cubes.

Power Failure – Food Safety

- Do not refreeze frozen foods that have thawed completely. Follow the recommendations below if you discover food in your freezer has thawed:
  1) Ice crystals still visible – food may be refrozen but should be stored for a shorter period than recommended.
  2) Thawed but refrigerator cold – refreezing generally not recommended. Fruits and some cooked food can be refrozen but use as soon as possible. Meat, fish, poultry – use immediately or cook then refreeze. Vegetables – discard as they usually go limp and soggy.
  3) Thawed but warmer than 4˚C /40˚F. Red meat can be cooked immediately and refrozen but use as soon as possible. Discard all other frozen foods.
- Do not refreeze frozen foods that have thawed completely. The food may be dangerous to eat.

Cleaning

- Many commercially available cleaning products contain solvents which may attack plastic components of your refrigerator or freezer and cause them to crack. Please refer to the cleaning care section of this booklet for further advice.

SAVE THESE INSTRUCTIONS

Installation - Four Essential Requirements

Please follow the steps for installation to ensure your appliance operates correctly.

1. Power

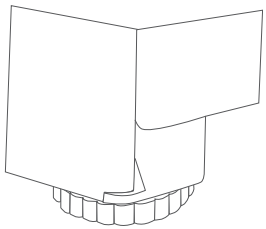
- The appliance must be installed so the plug is accessible.
- To ensure that the appliance is not accidentally switched off, connect your refrigerator or freezer to its own power point. Do not plug in any other appliance at this power point or use extension cords and double adaptors, as the combined weight of both power cords can pull the double adaptor from a wall outlet socket.
- For power requirements, refer to the information on the serial plate located at the front bottom right-hand side of the refrigerator when the door is open.
- It is essential that the appliance be properly grounded (earthed).

2. Location

- Your refrigerator or freezer should not be located in direct sunlight or next to any heat generating appliance such as a range or dishwasher.

3. Stability

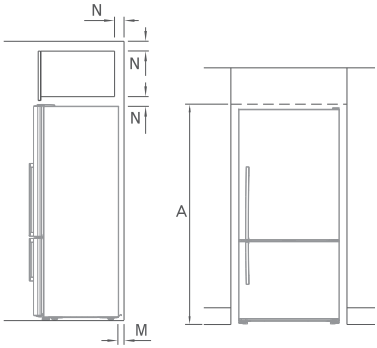
- It is important that all four corners of the refrigerator or freezer base are supported firmly on the floor to eliminate any cabinet movement.
- Installing the appliance on a soft or uneven or unlevel floor may result in twisting of the cabinet and poor sealing of the doors. If the doors do not seal properly, warm air will enter the food storage areas causing the temperature to increase, resulting in food spoilage and food loss.
- Before moving your refrigerator or freezer into its position, ensure that the adjustable front feet are fully retracted by turning them anticlockwise (counter-clockwise), ie. towards the right of the cabinet.
- Position your refrigerator or freezer. Turn the adjustable feet clockwise, ie. to the left, to lower the adjustable front feet. Raise the front of the appliance until it is stable and the doors move towards the closed position, on their own, when open.
- The front levelling foot on the hinge side should take the majority of the weight of the cabinet and the cabinet should be stable, i.e. cabinet should not rock or wobble.



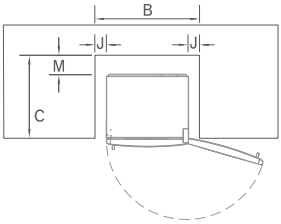
Installation - Four Essential Requirements

4. Ventilation and Installation

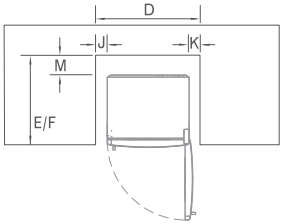
- To ensure adequate ventilation for your refrigerator or freezer see recommended cabinetry dimensions below.
- The appliance is intended to be placed against a wall with a free distance not exceeding 3" (75mm).
- If building the appliance into a cupboard, follow installation instructions provided with the integration kits.



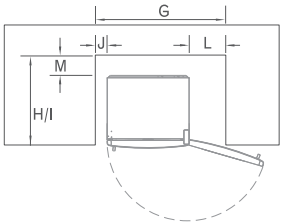
Flush with refrigerator chassis – full door rotation



Flush with refrigerator door – 90° door rotation



Flush with refrigerator door – full door rotation



Cabinetry dimensions (inches / mm) (including minimum clearances)	E522B
A inside height	68 ¾ / 1745
Flush with refrigerator chassis – full door rotation	
B inside width	32 ¾ / 830
C inside depth	24 ⅜ / 620
Flush with refrigerator door – 90º door rotation	
D inside width	32 ⅞ / 835
E inside depth flush to curved door	26 ⅝ / 675
F inside depth flush to flat door	27 ⅛ / 690
Flush with refrigerator door – full door rotation	
G inside width	37 ⅜ / 950
H inside depth flush to curved door	26 ⅝ / 675
I inside depth flush to flat door	27 ⅛ / 690
Minimum clearances	
J side clearance	¾ / 20
K side clearance – hinge side flush with door – 90° rotation	1 / 25
L side clearance – hinge side flush with door – full rotation	5 ½ / 140
M rear clearance (incl. evaporator tray)	1 ⅛ / 30
N vent	2 / 50

Installation - Four Essential Requirements

Before Placing Food in the Fresh Food or Freezer Compartments

- Remove all packaging. Ensure that all transit clips are removed from the refrigerator. These are small rubber stops located at the back of the shelves.
- Allow the refrigerator and freezer to run empty for 2 – 3 hours to allow each compartment to cool to the appropriate temperature.
- Clean the inside of the appliance with warm water and a little liquid detergent to remove manufacturing and transportation dust.
- The appliance may have an odor on its initial operation, but this will go when the refrigerator and freezer have cooled sufficiently.

Energy Efficiency

- Do not cover your appliances with any material that will prevent air from flowing around the cabinet sides.
- Do not leave the door open for any longer than is necessary.
- Allow good clearances in front of the air ducts within the cabinet for maximum cold air distribution.

Moving or Storing Your Refrigerator

If your refrigerator or freezer is turned off for any reason, wait 10 minutes before turning it back on. This will allow the refrigeration system pressures to equalise before restarting.

Moving Your Refrigerator

- Turn off the appliance and unplug from the power point. Remove all food.
- Turn the adjustable feet to the right as far as they will turn (see page 6).
- Ease the refrigerator out of its position. Tuck the power cord away and tape the doors closed. Tape the shelves in place. If the cabinet needs to be placed at an angle or laid down, carefully lay it on its side (the right hand side when viewed from the front).
- Relocate and install. If the appliance has been left on its side for any length of time, leave it standing upright for at least 10 minutes before turning on.

Storing Your Refrigerator or Freezer

- When storing your cleaned appliance, leave the door(s) open. This allows air to circulate and prevents the build up of bacteria and moulds.
- Before using again, clean well using a mixture of warm water and baking soda (add 1 teaspoon of baking soda to each 1 pint (500 ml) of water). Rinse with clean water.

Vacation Time

- We recommend you leave your refrigerator or freezer operating while you are on vacation.

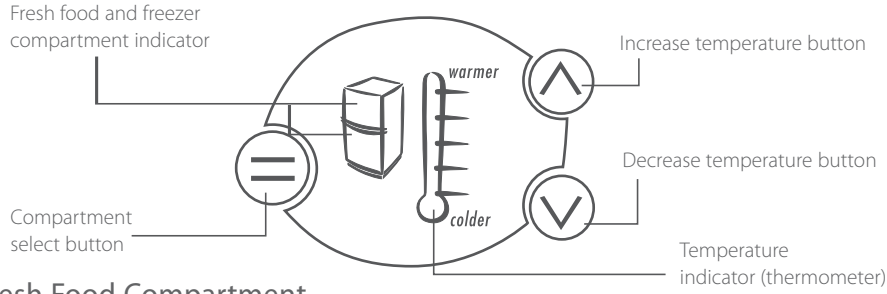
Active Smart™ Operating Instructions

For information on the operation of the Ice & Water control panel please refer to the Ice & Water User Guide.

Temperature Control

- When the refrigerator is first turned on, the powerful cooling system will automatically cool both refrigerator and freezer compartments to their set temperatures. This will take between 2 – 3 hours depending on the temperature and humidity of the environment.
- The two compartment temperatures are accurately and independently controlled and do not change with the temperature or humidity of the surroundings; whether summer or winter.
- If you wish to alter the temperature of either the fresh food compartment or freezer compartment, this can be easily done by using the Control panel located at the back of the fresh food compartment.

Control Panel To adjust temperatures



Fresh Food Compartment

- The fresh food compartment light on the refrigerator diagram will be showing. The temperature indicator illustrated by a thermometer will show the temperature setting for this compartment as a series of lights.
- The temperature may be altered by pressing the increase temperature or decrease temperature buttons. One press on either of these buttons will produce a dimmer light which indicates a small change in temperature.
- Pressing either button twice gives a brighter light and indicates a greater change in temperature. Fewer lights on the thermometer means a cooler temperature for the compartment selected.

Freezer Foods Compartment

- To adjust the freezer temperature press the compartment select button until the light flashes on the freezer compartment indicator.
- The freezer temperature can be altered by pressing the increase or decrease temperature buttons.
- One press on either of these buttons will produce a dimmer light which indicates a small change in temperature. Pressing either button twice gives a brighter light and indicates a greater change in temperature.
  Note: Successively pressing the compartment select button will automatically select between the compartments, a return to the fresh food compartment will be accompanied by a longer beep.
- When the door is reopened the control panel will return automatically to the fresh food compartment setting.

Sabbath Mode

- To activate the Sabbath mode press the compartment select button on the temperature control panel for 10 seconds.

When the Product is in Sabbath Mode:

- The light will not operate when the door is opened.
- The door alarm will not operate.
- The display will not be illuminated.
- Opening the door will not affect the compressor or fans.

- If the power to the refrigerator is turned off whilst in this mode, the product will continue in Sabbath mode when the power is restored.
- Sabbath mode will automatically de-activate 80 hours after activation.
- To de-activate earlier than 80 hours press the compartment select button on the temperature control panel for 10 seconds.

Normal Refrigerator Sounds

Active Smart™ refrigerators, with their excellent energy ratings and cooling performance, can produce sounds somewhat different to your old refrigerator.

Normal Operational Sounds Include:

- Fan air flow sound. *Active Smart*™ refrigerators have fans which change speed depending on demand. During cooling periods, such as after frequent door openings, fans circulate the cold air in the refrigerator and freezer compartments producing some air flow sound. This is quite normal.
- Cracking or popping which may sound like ice coming off the evaporator. This occurs when the defrost function is operating.
- Running water sound. This is the liquid refrigerant in the system and can be heard as a boiling or gurgling noise.
- An audible hissing sound after closing the freezer door. This is due to the pressure difference between the warm air that has entered the cabinet and suddenly cooled, and the outside air pressure.
- Other strange sounds may be heard for the following reasons:
  – Cabinet not level
  – Floor uneven or weak
  – Bottles or jars rattling on shelves

Active Smart™ Special Features

Fruit and Vegetable Bins and Humidity Control Cover

The vegetable bins feature a unique cover which provides two functions:

- The humidity cover seals the bins and provides a humid microclimate to extend storage times of fruits and vegetables.
- The humidity cover prevents condensation, which forms at high humidities from dripping down onto the fruit and vegetables. The ability to retain high humidity in the fruit and vegetable bin may produce small amounts of water in the bottom of the fruit and vegetable bins. This can be wiped out as required.

Fruit and Vegetable Bins and Humidity Slide

- Each fruit and vegetable bin has a humidity adaptor control that can be adjusted to fruit or vegetables depending on what is stored in the bins.
- If possible try to store fruit and vegetables separately. This will help extend their storage life.
- If there is a mixture of fruit and vegetables in the bin adjust the position of the control to the centre.
- If there is too much water in the bins the control can be adjusted towards the setting with fewer drips.
- Remember a small amount of water in the bins is beneficial for fruit and vegetable storage.

SUITABLE FOR:

Salad Greens	Mixed fruit & vegetables	Fruit with skin/peel
●	●	●
▪ Lettuce		▪ Oranges
▪ Spinach		▪ Lemons
▪ Broccoli		▪ Limes
▪ Cabbage		
▪ Carrots		

Ice Trays and Lid

- To empty the ice cubes into the lid, hold the tray and lid together and twist to dislodge the cubes.
- Refill the ice tray with water, place lid containing ice cubes on top and store in the freezer.
- Ice cubes are best stored in a closed container or plastic bag as they readily absorb odors and tastes from other foods.

Door Alarms

- If the fresh food compartment door is left open the refrigerator will beep after 90 seconds.
- If the freezer door is left open the refrigerator will beep after 60 seconds.
- While either door remains open, subsequent beeps will sound every 30 seconds for 5 minutes.
- A continuous alarm will sound if the door has been left open for 5 minutes or longer and the interior light will turn off.
- The alarm will stop when the door is closed.

Active Smart™ Special Features

Fault Alarms

- If the electronic controller detects a fault from which it is unable to recover an alarm will sound.
- When the fresh food compartment door is opened a fault code (specific pattern of lights) will flash red and green on the Control panel to alert you to the fault. The audible alarm will stop when any button is pressed but the lights will remain flashing.
- If such a fault occurs, call your Fisher & Paykel Appliances Authorised Service Center immediately; the fault code will help the service person find and remedy the cause of failure.

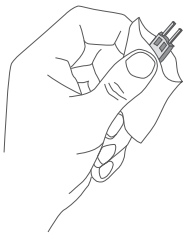
Active Smart™ Maintenance

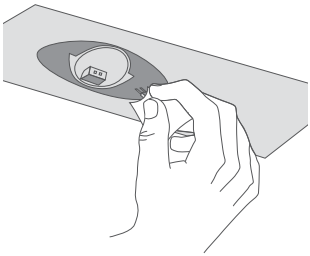
Replacement of the Interior Light (Halogen Light Bulb)

Turn the power off at the wall socket before replacing the bulb. The light bulb is located on the top roof of the cabinet at the front.

- Remove the lens cover using a small screwdriver. Insert the screwdriver in the front center of the lens cover and gently lever down. Pull out old bulb.
- Do not touch the new bulb with your hand. Leave it in the plastic bag whilst slotting into position.
- Remove plastic bag when bulb is in position.
- Replace lens cover.
- Turn power on. Light bulb should now glow.

Note:
The replacement halogen bulb must not exceed 12 Volt/10 Watt. Bulbs are available from your Fisher & Paykel Appliances Customer Care Center.





Your refrigerator is designed to operate for many years without the need for service checks. However, if your refrigerator is malfunctioning, have it attended to by your Fisher & Paykel Appliances Authorised Service Center as soon as possible. All electrical repairs must be carried out by an adequately trained service technician or qualified electrician.

Cleaning Care – Interior/Exterior

Interior

- It is important to keep the interior of the refrigerator and freezer clean to help prevent food from becoming contaminated during storage.
- The amount and types of food stored determines how often cleaning should be carried out (ideally once every 1 to 2 weeks) in the refrigerator.
- Remove the shelves from cabinet and door. Wash shelves and storage bins in warm water and detergent; rinse in clean water and dry before replacing.
- Wipe over the interior surfaces with warm water and detergent or baking soda dissolved in warm water (add 1 teaspoon of baking soda to each 1 pint (500mls) of water). Rinse with clean water.
- To help remove "old stale refrigerator" smells add a few drops of vanilla essence or vinegar to the water before cleaning.
- Clean exterior surfaces with warm water and detergent. Use a toothbrush for the magnetic door gasket.
- Do not use harsh, abrasive cloths or cleaners or highly perfumed, strong smelling cleaners or solvents on any part of the refrigerator or freezer.

Exterior

Stainless Exterior Door

- It is important when cleaning the exterior door surface of your refrigerator, to only use liquid dishwashing detergent dissolved in warm water.
- Dry the door with a clean, lint free cloth.
- The use of any abrasive or stainless steel cleaners and solvents will damage the door surface.

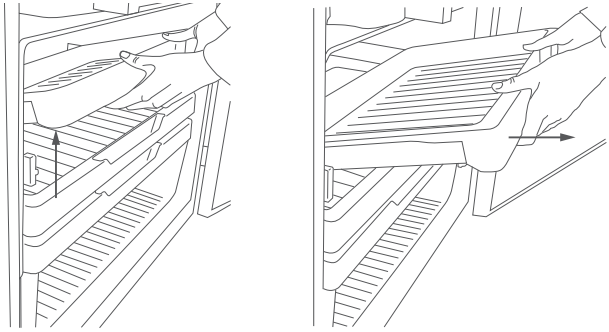
Other Exterior Surfaces

- Clean all other exterior surfaces with warm water and detergent.
- If necessary, clean the magnetic door gasket with an old toothbrush, warm water and detergent.

Cleaning Care – Special Features

To Remove Trays

- For ease of removal, empty food from tray/bin first.
- Hold the centre front of the tray/bin handle.
- Lift vertically to unclip from the runners and pull tray/bin towards you to remove.
- Push runners back into refrigerator.



To Replace Trays

- With the runners pushed back into the refrigerator, place the tray/bin on top of the runners. Push the tray/bin back slowly until you feel it clip back onto the runners.

Important Note: Ensure that trays and bins are securely clipped onto the runners before use.

Important Note: Bin and tray runners are pre-lubricated, and will not need to be re-lubricated during their life. Do not attempt to clean grease from the runners, as this will affect their ability to function. Do not immerse runners in water.

Interior

Glass Shelves

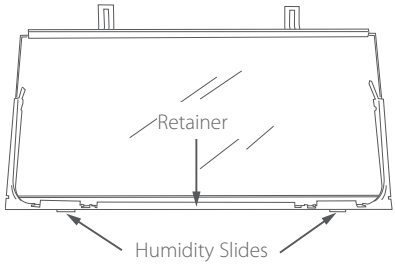
Clean with warm water and detergent or a glass cleaner. If cleaning the shelves without removing from the cabinet use only warm water and detergent as a glass cleaner can damage the plastic components of your refrigerator.

Important Note: Many commercially available cleaning products contain solvents that may attack the plastic components of your freezer and cause them to crack. It is important to use only warm water and a small amount of liquid dishwashing detergent on any plastic components inside and outside your freezer. Avoid using anti-bacterial cleaning products on either the interior or exterior of the cabinet as they may cause rusting of metal components and cracking of plastic components.

Cleaning Care – Special Features

Humidity Control System

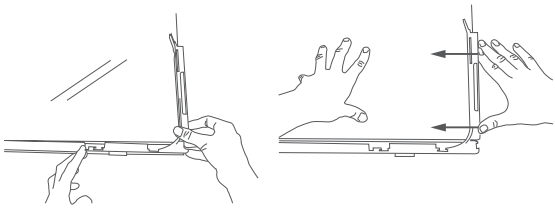
Important Note: When cleaning the shelf above the vegetable bins, we recommend that you do not disassemble the Humidity Control System from the shelf.



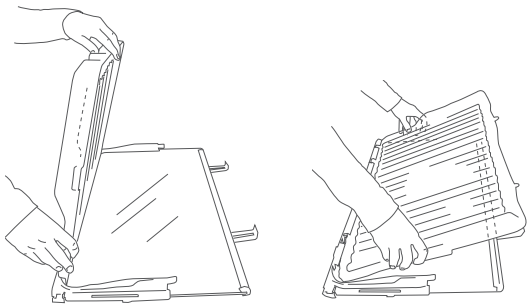
In the event that the plastic lid and humidity slides become separated from the glass shelf, follow these instructions to reassemble.

1 Turn shelf upside down

2 To attach humidity slides onto shelf front corners, fit bottom clips into shelf front trim. Next, slide sideways towards shelf until arm clips onto glass.

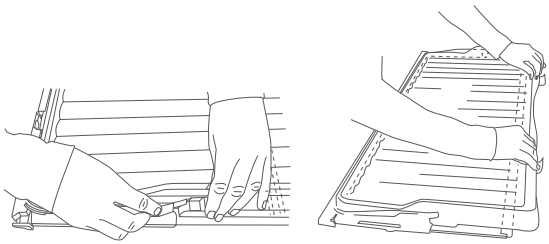


3 To attach humidity control lid – with text facing you, align lid with front of shelf. Hold lid vertically and fit front end into retainer on shelf. Ensure lid fits into retainer as well as underneath humidity slides.



4 At the sides of the shelf, adjust humidity slide tabs so that the plastic lid is between the shelf and the tabs.

5 If clips on back of shelf are present, fasten lid with rear clips. Ensure that the cover is fully secure at front and back of shelf.



Storing Food in Your Refrigerator

Storing fresh, perishable foods in your refrigerator helps to extend storage times. The cold temperatures slow down the major causes of food spoilage – namely, the growth of bacteria, moulds and yeasts, and chemical and physical reactions.

Fresh Food Care

The quality of food before it is placed in the refrigerator is critical to successful storage. For best results:

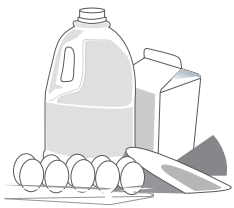
- Select foods that are very fresh and of good quality.
- Buy only the amount that you will use within the recommended storage time. If you buy extra, plan to freeze it.
- Ensure that food is well wrapped or covered before it is stored. This will prevent food from dehydrating, deteriorating in color or losing taste and will help maintain freshness. It will also prevent cross-flavoring. Vegetables and fruit need not be wrapped provided they are stored in the vegetable bins of the refrigerator.
- Make sure that strong smelling foods are wrapped or covered and stored away from foods such as butter, milk and cream which can be tainted by strong odors.
- Refrigerate fresh, perishable foods as soon as possible after purchase. If left at room temperature for any length of time the rate of deterioration will be accelerated.
- Avoid placing food directly in front of air outlets, as it may freeze. Cold air needs to circulate to maintain safe food storage. Do not open the refrigerator door unnecessarily.
- Cool hot foods down before placing them in the refrigerator. This should be done quickly. It can be aided by placing the container of food in a bowl of ice and water; renew the ice as necessary. (Note also that hot containers may damage shelves and wall of the refrigerator).
- Store raw and cooked food in separate containers or packaging to prevent cross contamination.

In addition:

- Keep the refrigerator clean. Wipe the inside walls and shelves frequently (refer to Cleaning Care) and place only clean containers in the refrigerator.
- Keep a close check on the quality of food in your refrigerator. Discard any food that shows signs of spoilage. Pay particular attention to meat, fish and poultry, as these foods are highly perishable. Use food within the recommended storage times.

Dairy Foods and Eggs

- Most pre-packed dairy foods have a recommended use by/best before/best by' date stamped on them. Store them in the refrigerator and use within the recommended time.
- Butter can become tainted by strongly flavored foods so it is best stored in a sealed container.
- Eggs should be stored in the refrigerator. For best results, especially when baking, remove the eggs from the refrigerator two hours before they are to be used.



Storing Food in Your Refrigerator

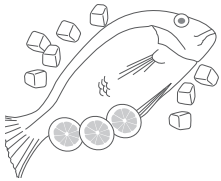
Red Meat

- Place fresh red meat on a plate and loosely cover with waxed paper or plastic wrap or foil.
- Store cooked and raw meat on separate plates. This will prevent any juices lost from the raw meat from contaminating the cooked product.
- Delicatessan meats should be used within the recommended storage time.

Poultry

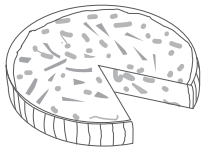
- Fresh whole birds should be rinsed inside and out with cold running water. Dry and place on a plate. Cover loosely with plastic wrap or foil.
- Poultry pieces should also be stored this way. Whole poultry should never be stuffed until just before cooking, otherwise food poisoning may result.
- Cool and refrigerate cooked poultry quickly. Remove stuffing from poultry and store separately.

Fish and Seafood



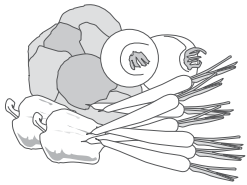
- Whole fish and fillets should be used on the day of purchase. Until required, refrigerate on a plate loosely covered with plastic wrap, waxed paper or foil.
- If storing overnight or longer, take particular care to select very fresh fish. Whole fish should be rinsed in cold water to remove loose scales and dirt and then patted dry with paper towels. Place whole fish or fillets in a sealed plastic bag.
- Keep shellfish chilled at all times. Use within 1 – 2 days.

Precooked Foods and Leftovers



- These should be stored in suitable covered containers so that the food will not dry out.
- Keep for only 1 to 2 days.
- Reheat leftovers only once and until steaming hot.

Fruit and Vegetable Bins



- Although most fruit and vegetable varieties store best at low temperatures, take care not to store the following at temperatures of less than 47˚F (7˚C) for long periods.
  - Citrus fruit ▪ Melons ▪ Eggplant ▪ Pineapple ▪ Paw Paw
  - Courgettes ▪ Passionfruit ▪ Cucumber ▪ Peppers ▪ Tomatoes
- Undesirable changes will occur at low temperatures such as softening of the flesh, browning and/or accelerated decaying.
- Do not refrigerate avocados (until they are ripe), bananas, mangoes or pepinos. If possible store fruit and vegetables separately. ie. fruit in one bin and vegetables in the other.

Storing Food in Your Freezer

The use of temperatures of 0˚F (-18˚C) or colder to store food means that the food can be kept for longer periods than when refrigeration temperatures are used. This is because the growth of bacteria, moulds and yeasts are stopped, and chemical and physical reactions are severely restricted at very low temperatures.

Frozen Food Care

For best results:

- Choose only high quality foods that freeze well.
- Store at 0˚F (-18˚C) or colder. Take care to maintain this low storage temperature e.g. try to avoid opening the freezer door unnecessarily. If your ice cream is soft you are running your freezer too warm.
- Leave space at the top of containers, glass jars or plastic bags containing liquids or semi-solid foods. These expand as they freeze. Usually 1" (2 – 5cm) head space is recommended. Seal. Ideally, remove all the air from the package after food is frozen.
- Packages or containers of solid foods should have the air removed from them and be sealed tightly before freezing.
- Freeze immediately and as quickly as possible. Freeze only small quantities of food at any one time. For best results we recommend that only 2.2lb (1kg) of food be frozen per 0.9 cu. ft (25 L) freezer capacity. (About 7 lb (3 kg) in small freezers and 9 lb (4kg) in larger freezers). For faster freezing, we recommend that fresh food is placed at the top of the freezer compartment close to the air vent.
- Do not pile frozen food around the fan cover. It can prevent adequate air circulation.
- Thaw foods preferably in a refrigerator, or using a microwave oven or multifunction oven.
- Keep a constant turnover of food. Use older items of food first. Do not exceed recommended storage times.
- Use good quality freezer proof packaging to maintain food quality.
- If food is only covered in plastic film place inside a freezer-proof plastic bag.

Recommended Freezer Storage Times

These times should not be exceeded.

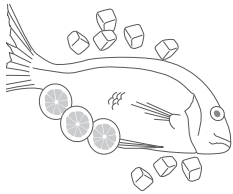
	Months	1	Bacon, casseroles, milk
		2	Bread, ice-cream, sausages, pies – (meat and fruit), prepared shellfish, oily fish
		3	Non oily fish, shellfish, pizza, scones and muffins
		4	Ham, cakes, biscuits, beef, chops and lamb
		6	Poultry pieces, butter, vegetables (blanched), eggs whole and yolks, cooked crayfish, minced meat (raw), pork (raw)
		12	Fruit (dry or in syrup), egg whites, beef (raw), whole chicken, lamb (raw), fruit cakes

Storing Food in Your Freezer

Meat, Poultry and Game

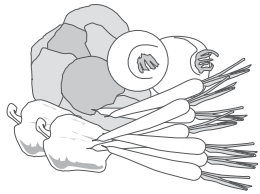
- Do not try to freeze more than 22lb (1kg) meat per 0.9 cu.ft (25 L) freezer capacity. Meat must be frozen quickly in order to maintain its texture.
- Do not stuff poultry before freezing.
- Red meat can be cooked from frozen, or from the partly or completely thawed states. Remember to allow extra cooking time if cooking from frozen.
- Always thaw poultry completely before cooking.

Fish



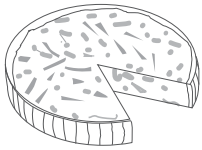
- Fish is best frozen commercially. If however you do want to freeze fish at home, make sure the fish is very fresh and of high quality.
- Clean, scale and preferably leave whole. All fish should be wrapped in two layers of packaging as depending on the type of fish, odors and flavors can be readily transferred either to or from it. Seal well.
- For best results, cook from either the frozen or partly thawed state.

Vegetables



- Most vegetables freeze well, although 'salad' vegetables lose their crispness. Other vegetables e.g. celery, onion and tomatoes should only be used in cooked dished as they soften on freezing.
- Freeze only high quality, mature, ready-to-eat vegetables.
- Sort and discard any that are damaged.
- **It is necessary to blanch most raw vegetables prior to freezing.**
- Blanching involves a short cooking period during which vegetable enzymes are destroyed. If these enzymes are not destroyed they cause undesirable physical and chemical changes during freezer storage.
- Vegetables can be blanched in boiling water, steam or microwave oven. If using boiling water, boil vegetables for 2 – 4 minutes and cool quickly.
- In general frozen vegetables are best cooked from their frozen state, i.e. Do not thaw.

Prepared and Cooked Foods



- Most cooked foods can be frozen but it is not recommended to freeze the following:
- Cooked egg white, custards, cream fillings and milk puddings, gelatine or jelly-like dishes, mayonnaise and similar salad dressings, meringue toppings. These tend to separate on thawing.

Fruit

- Choose high quality, mature, and ready to eat fruit. Preferably select varieties recommended for freezing.
- Avoid unripe and over-ripe fruit.
- The way fruit is packed depends on how it is to be used. Fruits packed in syrup are ideal for deserts, whereas fruits packed without sugar are better used for cooking. Most fruits can be stored for 8 – 12 months.

Problem Solving Checklist

If there is a problem with your appliance, please check the following points before contacting your local Fisher & Paykel Appliances Authorised Service Center Dealer or Customer Care Center.

Problem	Possible Causes	What to do
Appliance does not operate	No electricity at power	Check that the plug is correctly connected and power switched on Check another appliance at the same outlet Check house fuse
Light not working	Blown light bulb	Change light bulb
	Refrigerator not working	See Maintenance section
Light and display not working	Product in Sabbath Mode	Hold compartment select button down for 10 seconds
Motor operates for long periods	Hot weather Frequent door openings Large amount of food recently added	Minimise door opening to allow temperature to stabilise
	Temperature control set too low	See Temperature control section
	Doors not sealing properly	Check that cabinet is level and gasket seals are clean
Storage compartments too warm	Temperature setting not correct	See Temperature control section
	Frequent door openings Large amount of food recently added	Minimise door openings to allow temperature to stabilise
Food freezing in the refrigerator	Temperature setting not correct	See Temperature control section
	Food placed directly in front of air outlets	Move chill sensitive foods away from the center back of the shelf
Unfamiliar noises	Cabinet not stable or level Freezer is defrosting	See Installation section
Water in the vegetable bins	Condensation is formed by the water produced by vegetables.	A small amount of condensation is beneficial for vegetable storage If there is too much water, store vegetables loosely wrapped in plastic bags Wipe out water with a cloth Set humidity slide to low humidity setting

Problem Solving Checklist

Problem	Possible Causes	What to do
Sides of cabinet are warm	This is normal	
Condensation on outside of refrigerator	Not unusual during periods of high humidity	Wipe dry
Condensation inside fresh food compartment	Frequent or long door openings	Minimise door openings
	Door gasket leaking	Check that gasket is sitting flat and sealing tightly
	Not unusual during periods of high humidity	Wipe dry
Ice buildup inside freezer compartment	Freezer door not closing tightly	Move items in freezer so door can close tightly Check and clean door gasket seal
Taste or odor in ice cubes	Transfer of odor/taste from strong smelling foods	Wrap or cover strong smelling foods
Door handles out of alignment	With time and usage, movement may occur	See Installation: four alignment essential requirements – Stability instructions
Tray/bin does not slide in and out evenly	Packaging trapped	Check to ensure no food or packaging is trapped behind the tray/bin
	Runners not extending fully	Holding onto sides of tray/bin, extend the runners fully by using a firm pull – this will reset the runner.

Limited Warranty

When you purchase any new Fisher & Paykel whiteware product for personal or consumer use you automatically receive a one year limited warranty covering parts and labor for servicing within the 48 mainland United States, Hawaii, Washington DC and Canada. In Alaska the limited warranty is the same except that you must pay to ship the product to the service shop or the service technician's travel to your home. Products for use in Canada must be purchased through the Canadian distribution channel to ensure regulatory compliance.

If the product is installed in a motor vehicle, boat or similar mobile facility, you receive the same one year limited warranty, but you must bring the vehicle, boat or mobile facility containing the product to the service shop at your expense or pay the service technician's travel to the location of the product.

You receive an additional four year Limited Warranty (for a total of five years) covering parts and labor for sealed refrigeration system (compressor, evaporator, condenser, filter dryer, and connecting tubing) within the 48 mainland United States, Hawaii, Washington D.C. and Canada. In Alaska the Limited Warranty for the sealed refrigeration system is the same except that you must pay to ship the product to the service shop or the service technician's travel to your home.

Fisher & Paykel Undertakes to:

Repair without cost to the owner either for material or labor any part of the product, the serial number of which appears on the product, which is found to be defective. In Alaska, you must pay to ship the product to the service shop or for the service technician's travel to your home. If the product is installed in a motor vehicle, boat or similar mobile facility, you must bring it to the service shop at your expense or pay for the service technician's travel to the location of the product. If we are unable to repair a defective part of the product after a reasonable number of attempts, at our option we may replace the part or the product, or we may provide you a full refund of the purchase price of the product (not including installation or other charges).

This warranty extends to the original purchaser and any succeeding owner of the product for products purchased for ordinary single-family home use.

All service under this limited warranty shall be provided by Fisher & Paykel or its Authorized Service Agent during normal business hours.

How Long Does this Limited Warranty Last?

Our liability under this limited warranty expires ONE YEAR from the date of purchase of the product by the first consumer.

Our liability under any implied warranties, including the implied warranty of merchantability (an unwritten warranty that the product is fit for ordinary use) also expires ONE YEAR (or such longer period as required by applicable law) from the date of purchase of the product by the first consumer. Some States do not allow limitations on how long an implied warranty lasts, so this limit on implied warranties may not apply to you.

Limited Warranty

This Warranty Does Not Cover:

A Service calls that are not related to any defect in the product. The cost of a service call will be charged if the problem is not found to be a defect of the product. For example:

1. Correcting faulty installation of the product.
2. Instructing you how to use the product.
3. Replacing house fuses, resetting circuit breakers, correcting house wiring or plumbing, or replacing light bulbs.
4. Correcting fault(s) caused by the user.
5. Changing the set-up of the product.
6. Unauthorized modifications of the product.
7. Noise or vibration that is considered normal, for example, drain/fan sounds, refrigeration noises or user warning beeps.
8. Correcting damage caused by pests, for example, rats, cockroaches etc.

B Defects caused by factors other than:

1. Normal domestic use or
2. Use in accordance with the product's User Guide.

C Defects to the product caused by accident, neglect, misuse, fire, flood or Act of God.

D The cost of repairs carried out by non-authorized repairers or the cost of correcting such unauthorized repairs.

E Travel fees and associated charges incurred when the product is installed in a location with limited or restricted access. (eg airplane flights, ferry charges, isolated geographic areas).

F Normal recommended maintenance as set forth in the product's User Guide.

G Filter replacement except in the case of faulty parts or materials within the filter cartridge.

This product has been designed for use in a normal domestic environment. It is not intended for commercial use. Doing so may affect product warranty.

If you have an installation problem contact your dealer or installer. You are responsible for providing adequate electrical, exhausting and other connection facilities.
We are not responsible for consequential or incidental damages (the cost of repairing or replacing other property damaged if the product is defective or any of your expenses caused if the product is defective). Some States do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Limited Warranty

How to get Service

Please read your User Guide. If you then have any questions about operating the product, need the name of your local Fisher & Paykel Authorized Service Agent, or believe the product is defective and wish service under this limited warranty, please contact your dealer or call us at:

USA
TOLL FREE **1.888.9.FNP.USA (1.888.936.7872)**
or use the link at: **www.fisherpaykel.com/locator/servicer/**

Canada
TOLL FREE **1.888.9.FNP.USA (1.888.936.7872)**
or use the link at: **www.fisherpaykel.com/locator/servicer/**

You may be required to provide reasonable proof of the date of purchase of the product before the product will be serviced under this limited warranty.

No Other Warranties

This limited warranty is the complete and exclusive agreement between you and Fisher & Paykel regarding any defect in the product. None of our employees (or our Authorized Service Agents) are authorized to make any addition or modification to this limited warranty.
Warrantor: Fisher & Paykel Appliances, Inc.

If you need further help concerning this limited warranty, please call us at above number, or write to:
Fisher & Paykel Appliances, Inc.
5900 Skylab Road
Huntington Beach
CA 92647

This limited warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Consignes de sécurité importantes

Afin de réduire les risques d'incendie, d'électrocution ou de blessures, veuillez lire les consignes de sécurité importantes qui suivent avant d'utiliser cet appareil.

N'utiliser cet appareil qu'aux fins décrites dans ce guide de l'utilisateur.

Avertissement

Cet appareil ne doit être utilisé qu'en respectant les mesures de sécurité élémentaires suivantes :

Danger

- Cet appareil n'est pas conçu pour être utilisé par des enfants ou des personnes infirmes sans surveillance. Veillez à ce que les enfants ne jouent pas avec l'appareil.
- Avant de se défaire d'un vieux réfrigérateur ou congélateur, observez les consignes suivantes afin d'éviter que les enfants s'enferment involontairement dans l'appareil :
  –Enlevez les portes
  –Laissez les étagères en place afin que les enfants ne tentent pas de s'y loger

Mise au rebut

- Lors de la mise au rebut des vieux appareils ménagers, vous devez prendre d'extrêmes précautions afin d'éviter les risques d'accidents. Il faut soigneusement vider le gaz frigorigène et, pour la sécurité des enfants, il faut démonter les portes.
- Le centre de service à la clientèle des appareils Fisher & Paykel est en mesure de vous donner des renseignements utiles quant à la mise au rebut des vieux réfrigérateurs et congélateurs.

Électricité

- Avant d'utiliser cet appareil, celui-ci doit être correctement monté en respectant les instructions d'installation.
- Ne débranchez jamais le réfrigérateur en tirant sur le cordon d'alimentation.
- Tenez toujours la fiche fermement pour la sortir de la prise.
- Ne branchez pas d'autre appareil dans la prise de courant qui alimente le réfrigérateur, ne le branchez pas non plus sur une rallonge électrique ou sur une prise double.
- Réparez ou remplacez immédiatement tout cordon électrique effiloché ou endommagé. Ne branchez pas l'appareil si le cordon, la fiche ou la connexion à l'appareil est fissuré ou usé. Lorsqu'un cordon d'alimentation est endommagé, il ne peut être remplacé que par un technicien de centre du service à la clientèle de Fisher & Paykel car la réparation requiert des outils spéciaux.
- Lorsque vous éloignez votre appareil du mur, faites attention de ne pas rouler sur le cordon d'alimentation ou l'endommager.
- Débranchez le réfrigérateur avant de le nettoyer ou d'en remplacer l'ampoule.

Consignes de sécurité importantes

Stockage des aliments et des boissons

- Ne conservez jamais de matières volatiles ou inflammables dans un réfrigérateur car elles peuvent exploser.
- Ne congelez jamais de liquides dans des récipients en verre. Les liquides se dilatent pendant la congélation, ce qui peut entraîner l'explosion du récipient.
- Ne jamais congeler de boissons gazéifiées. Elles risquent d'exploser.
- Ne pas ingérer de nourriture trop froide. Les aliments sortant d'un congélateur,p. ex. : des cubes de glace, peuvent être assez froids pour causer des lésions cutanées au contact direct avec la peau.

Panne de courant — Hygiène alimentaire

- Ne pas recongeler les aliments déjà décongelés. Si vous trouvez des aliments décongelés dans votre congélateur, suivez les consignes ci-dessous :
  1) Si des cristaux de glace sont encore visibles, les aliments peuvent être recongelés, mais devraient être conservés moins longtemps que la période recommandée.
  2) Si les aliments sont décongelés, mais qu'ils sont à la température du réfrigérateur, il n'est pas recommandé de les recongeler. Certains fruits et aliments cuits peuvent être recongelés, mais ils doivent être consommés dès que possible. La viande, le poisson et la volaille doivent être, soit immédiatement consommés, soit cuits et recongelés. Jetez les légumes puisque, généralement, ils ramollissent et ne sont plus très frais.
  3) Pour les aliments qui sont décongelés mais dont la température est supérieure à 4˚C : la viande rouge peut être cuite immédiatement puis recongelée, mais elle doit être consommée le plus tôt possible. Jeter tous les autres aliments.
- Ne recongelez pas les aliments déjà entièrement décongelés. Ils pourraient être dangereux à consommer.

Nettoyage

- Beaucoup de produits de nettoyage sur le marché contiennent des solvants qui peuvent endommager les composants en plastique du réfrigérateur ou du congélateur et entraîner des craquelures. Pour plus de renseignements, référez-vous à la section des consignes de nettoyage.

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CONSERVEZ CES CONSIGNES

Installation – Quatre exigences essentielles

Afin que votre appareil fonctionne correctement, veuillez suivre chaque étape de l'installation.

1. Alimentation

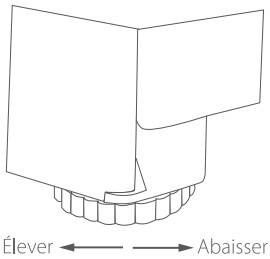
- L'appareil doit être installé à proximité d'une prise électrique.
- Afin de s'assurer que l'appareil n'est pas débranché par erreur, branchez le réfrigérateur ou le congélateur à sa propre prise de courant. Il ne faut pas brancher un autre appareil ménager sur la même prise d'alimentation, ni utiliser de rallonge ou d'adaptateur double sur cette prise car le poids des deux cordons électriques peut tirer l'adaptateur hors de la prise de courant murale.
- Pour l'alimentation, ouvrez la porte de votre réfrigérateur et référez-vous à l'information qui apparaît sur la plaque du numéro de série se trouvant en bas, à droite de l'appareil.
- Il est primordial que l'appareil soit correctement mis à terre.

2. Emplacement

- Le réfrigérateur ou congélateur ne doit pas être placé au soleil ou proche d'un appareil générant de la chaleur tels que les cuisinières ou les lave-vaisselle.

3. Stabilité

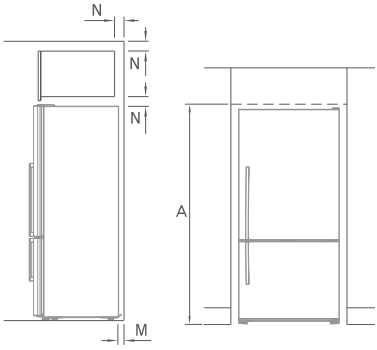
- Il est important que les quatre coins de la base du réfrigérateur ou du congélateur soient fermement appuyés afin d'éviter tout mouvement de l'appareil.
- L'installation de l'appareil sur un plancher non solide ou inégal peut entraîner la déformation du caisson de l'appareil et la dégradation de l'étanchéité des portes. Si les portes ne sont pas étanches, l'air chaud pénètrera dans les divisions de conservation des aliments, provoquant une hausse de la température qui entraînera la détérioration et la perte de ces aliments.
- Avant de mettre en place le réfrigérateur ou le congélateur, assurez-vous que les pieds réglables avant soient entièrement rentrés en les tournant dans le sens inverse des aiguilles d'une montre, c.-à-d. vers la droite de la caisse.
- Mettre en place le réfrigérateur ou congélateur. Tourner le pied ajustable dans le sens inverse des aiguilles d'une montre, c.-à-d. vers la gauche, afin d'abaisser le pied antérieur ajustable. Lever le devant de l'appareil jusqu'à ce qu'il soit stable et que les portes tendent à se refermer d'elles-mêmes une fois ouvertes.
- Le pied réglable avant situé sur le côté de la charnière de porte devrait supporter la plus grande partie du poids et l'appareil devrait être stable, c.-à-d. qu'il ne devrait pas balancer ou osciller.



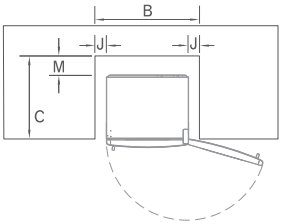
Installation – Quatre exigences essentielles

4. Aération et installation

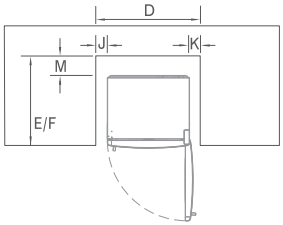
- Pour assurer une ventilation adéquate de votre réfrigérateur ou de votre congélateur vertical, voyez les dimensions recommandées ci-dessous.
- L'appareil est conçu pour être placé contre un mur, à une distance égale ou inférieure à 75 mm.
- Si l'appareil doit être monté dans un espace entouré d'armoires, suivez les consignes d'installation qui sont fournies avec les trousses d'encastrement.



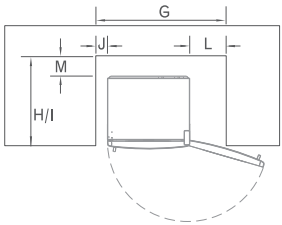
Nivellement par rapport au châssis
– Ouverture complète de la porte



Nivellement par rapport à la porte du réfrigérateur
– Ouverture de la porte à 90°



Nivellement par rapport à la porte du réfrigérateur
– Ouverture complète de la porte



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Dimensions de l'encastrement (mm) (incluant le dégagement minimal)	E522B
A Hauteur intérieure	1745
Nivellement par rapport au châssis - Ouverture complète de la porte	
B Largeur intérieure	830
C Profondeur intérieure	620
Nivellement par rapport à la porte du réfrigérateur – Ouverture de la porte à 90°	
D Largeur intérieure	835
E Profondeur intérieure nivelée à la porte incurvée	675
F Profondeur intérieure nivelée à la porte plate	690
Nivellement par rapport à la porte du réfrigérateur – Ouverture complète de la porte	
G Largeur intérieure	950
H Profondeur intérieure nivelée à la porte incurvée	675
I Profondeur intérieure nivelée à la porte plate	690
Dégagements minimaux	
J Dégagement latéral	20
K Dégagement latéral – Côté charnière nivelé à la porte – Ouverture à 90°	25
L Dégagement latéral – Côté charnière nivelé à la porte – Ouverture complète	140
M Dégagement arrière (incluant l'évaporateur)	30
N Ventilation	50

Installation – Quatre exigences essentielles

Avant de placer des aliments dans la partie réfrigérateur ou congélateur

- Retirez l'emballage. Enlevez toutes les attaches de transport du réfrigérateur. Les attaches sont des butées en caoutchouc situées derrière les étagères.
- Laissez le réfrigérateur et le congélateur fonctionner à vide pendant 2 à 3 heures pour permettre à chaque compartiment d'atteindre la température appropriée.
- Nettoyez l'intérieur de l'appareil avec de l'eau chaude et un peu de détergent liquide pour enlever les poussières de la fabrication et du transport.
- L'appareil peut avoir une certaine odeur lors de la misse en marche, mais celle-ci disparaîtra dès que le réfrigérateur et le congélateur auront atteint la température appropriée.

Efficacité énergétique

- Ne couvrez pas le réfrigérateur ou le congélateur de matériaux qui pourraient empêcher l'air de circuler autour du caisson de l'appareil.
- Ne laissez pas la porte de l'appareil ouverte plus longtemps que nécessaire.
- Laissez suffisamment d'espace libre devant les sorties d'air à l'intérieur de l'appareil afin de permettre la meilleure distribution d'air possible.

Déplacement ou entreposage du réfrigérateur

Si, pour une raison quelconque, le réfrigérateur ou le congélateur s'est éteint, attendez dix minutes avant de le remettre sous tension. Cela permettra aux pressions du système de réfrigération de s'équilibrer avant la remise en marche de l'appareil.

Déplacement du réfrigérateur

- Éteignez l'appareil et débranchez la fiche de sa prise de courant. Retirez tous les aliments.
- Tournez les pieds réglables vers la droite autant que possible (voir page 28).
- Sortez le réfrigérateur de son emplacement. Rangez le cordon d'alimentation et fermez bien les portes à l'aide de ruban adhésif. Toujours à l'aide de ruban adhésif, fixez les étagères à leur place. Si l'appareil doit être placé dans un certain angle ou doit être couché, placez-le soigneusement sur le côté (le côté droit lorsqu'il est vu de devant).
- Déplacez et réinstallez l'appareil. S'il est resté couché sur le côté pendant un certain temps, laissez-le debout au moins dix minutes avant de le remettre sous tension.

Entreposage du réfrigérateur ou du congélateur

- Lors de l'entreposage de l'appareil nettoyé, laissez les portes ouvertes. Ceci permet à l'air de circuler et empêche l'apparition de bactéries et de moisissures.
- Avant de réutiliser l'appareil, nettoyez-le avec un mélange d'eau chaude et de bicarbonate de soude (ajoutez une cuillère à thé de bicarbonate pour chaque demi-litre d'eau). Rincez à l'eau propre.

Vacances

- Même lorsque vous partez en vacances, il est recommandé de laisser votre réfrigérateur ou congélateur en marche.

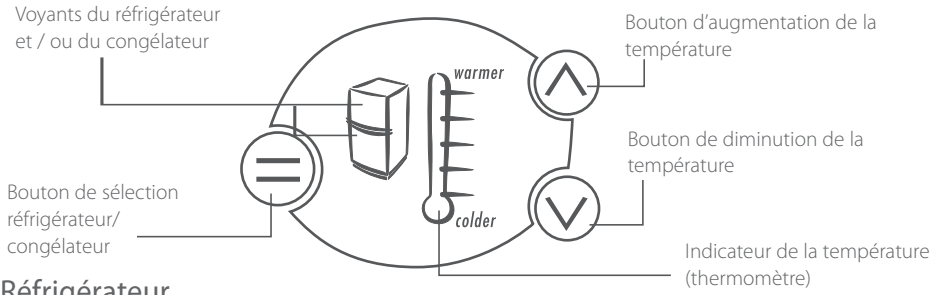
Procédures de mise en marche de l'Active Smart™

Pour obtenir davantage de renseignements sur le fonctionnement du panneau de commande Ice & Water, veuillez consulter le Guide de l'utilisateur du système Ice & Water.

Le contrôle de la température

- Lorsque le réfrigérateur est mis en marche, le puissant système de réfrigération refroidit automatiquement le réfrigérateur et le congélateur à leurs températures respectives. Le refroidissement peut prendre entre 2 et 3 heures, selon la température et le niveau d'humidité ambiants.
- Les températures des deux compartiments sont contrôlées avec exactitude de façon indépendante. Elles ne varient donc pas avec la température ni le niveau d'humidité ambiants, que ce soit l'été ou l'hiver.
- Si vous désirez changer la température dans le réfrigérateur ou le congélateur, il suffit d'utiliser le panneau de contrôle qui se trouve au fond du réfrigérateur.

Panneau de contrôle pour ajuster la température


Voyants du réfrigérateur et / ou du congélateur
Bouton d'augmentation de la température
warmer
Bouton de diminution de la température
Bouton de sélection réfrigérateur/ congélateur
colder
Indicateur de la température (thermomètre)

Réfrigérateur

- Sur le schéma du panneau de contrôle, une lumière s'allume sur le réfrigérateur pour indiquer que vous effectuez le changement de la température du réfrigérateur. L'indicateur de la température, représenté par le thermomètre, indique le réglage de la température au moyen d'une série de lumières.
- Vous pouvez modifier la température en appuyant sur les boutons pour augmenter ou diminuer la température. En appuyant une fois sur l'un de ces boutons, une lumière plus faible s'allume indiquant un léger changement de température. En appuyant deux fois sur l'un des boutons, une lumière plus intense s'allume indiquant un changement de température plus important.
- Un nombre réduit de lumières sur le thermomètre signale une plus faible température dans le compartiment sélectionné (réfrigérateur ou congélateur).

Congélateur

- Pour régler la température du congélateur, appuyez sur le bouton de sélection du compartiment jusqu'à ce que la lumière clignote sur l'indicateur du congélateur.
- Vous pouvez modifier la température du congélateur en appuyant sur les boutons pour augmenter ou diminuer la température.
- En appuyant une fois sur l'un de ces boutons, une lumière plus faible s'allume indiquant un léger changement de la température. En appuyant deux fois sur l'un des boutons, une lumière plus intense s'allume indiquant un changement de température plus important.
  Remarque: En appuyant successivement sur le bouton de sélection du compartiment, il sélectionne automatiquement le réfrigérateur ou le congélateur; un signal sonore prolongé se fera entendre pour indiquer le retour au réglage de la température du réfrigérateur.
- Lorsque la porte de l'appareil est rouverte à la suite du réglage de la température, le panneau de contrôle indique automatiquement le réglage du réfrigérateur.

Procédures de mise en marche de l'Active Smart™

Mode Sabbat

- Afin d'activer le mode Sabbat, appuyez pendant 10 secondes sur le bouton de sélection du compartiment situé sur le panneau de contrôle de la température.

Lorsque le produit fonctionne en mode Sabbat:

- La lumière ne s'allumera pas si la porte est ouverte.
- L'alerte de la porte ne fonctionnera pas.
- L'affichage ne s'illuminera pas.
- Le fait d'ouvrir la porte ne produira aucun effet sur le compresseur ou les évents de ventilation.

- Si l'alimentation électrique du réfrigérateur est interrompue pendant qu'il fonctionne en mode Sabbat, le produit reprendra ce mode une fois l'alimentation rétablie.
- Le mode Sabbat se désactivera automatiquement après 80 heures.
- Pour le désactiver avant que ces 80 heures soient écoulées, appuyez pendant 10 secondes sur le bouton de sélection du compartiment situé au panneau de contrôle de la température.

Sons normaux du réfrigérateur

Grâce à son excellente économie d'énergie et à sa grande performance de refroidissement, le réfrigérateur *Active Smart*™ peut produire des sons quelque peu différents de ceux émis par les réfrigérateurs plus anciens.

Les sons de fonctionnement normaux comprennent :

- Des sons produits par la soufflerie du ventilateur : les réfrigérateurs *Active Smart*™ sont munis de ventilateurs qui changent de vitesse selon l'air froid nécessaire. Pendant les périodes de refroidissement, comme après l'ouverture fréquente de la porte, les ventilateurs font circuler l'air froid dans le réfrigérateur et le congélateur, produisant un certain son de soufflerie d'air. Ce son est tout à fait normal.
- Des crépitements ou des craquements semblables à de la glace sortant de l'évaporateur. Ces sons se font entendre lorsque la fonction de décongélation est en marche.
- Des sons d'eau qui coule : il s'agit du frigorigène liquide qui circule dans le système et qui peut émettre des sons de bouillonnement ou de gargouillement.
- Un sifflement peut se fait entendre après la fermeture de la porte du congélateur. Ce son est causé par la différence de pression entre l'air chaud qui est rentré dans l'appareil et qui est soudainement réfrigéré, et la pression externe.
- D'autres sons étranges peuvent se faire entendre pour les raisons suivantes :
  – L'appareil n'est pas à niveau
  – Le sol est inégal ou n'est pas assez solide
  – Des bouteilles ou des bocaux en verre s'entrechoquent sur les étagères

Caractéristiques spéciales de l'Active Smart™

Bacs à fruits et légumes et leur couvercle de contrôle de l'humidité

Les bacs à légumes sont munis d'un couvercle unique qui remplit deux fonctions :

- Le couvercle de contrôle de l'humidité scelle les bacs et maintient un degré d'humidité idéal pour prolonger la conservation de vos fruits et légumes.
- Le couvercle de contrôle de l'humidité empêche la condensation se formant lorsque le niveau d'humidité est élevé et produisant de l'eau qui dégoûte sur les fruits et légumes. Puisque les bacs à fruits et légumes peuvent contenir un haut degré d'humidité, cela peut entraîner la présence d'un peu d'eau au fond de ces derniers. Essuyez cette eau selon les besoins.

Bacs à fruits et légumes et couvercle de contrôle d'humidité

- Chaque bac à fruits et légumes est doté d'une commande d'adaptation de l'humidité ajustable à la nature des fruits ou des légumes y étant conservés.
- Dans la mesure du possible, conservez les fruits et les légumes séparément. Vous prolongerez ainsi leur durée de conservation.
- Si le bac comporte à la fois des fruits et des légumes, ajustez le réglage de la commande vers le centre.
- Si les bacs contiennent un surplus d'eau, il est possible d'ajuster la commande vers le réglage produisant le moins de gouttes.
- N'oubliez pas que le fait de laisser un peu d'eau dans les bacs favorise la conservation des fruits et des légumes.

CONVIENT AUX ALIMENTS SUIVANTS :	● Légumes à salade	● Fruits et légumes mélangés	● Fruits avec peau/pelure
	▪ Laitue ▪ Épinards ▪ Brocoli ▪ Chou ▪ Carottes		▪ Oranges ▪ Citrons ▪ Limes

Moule à glaçons et couvercles

- Pour vider les glaçons, tenez le moule et le couvercle ensemble et exercez une légère torsion sur le moule pour déloger les glaçons.
- Remplissez le moule à glaçons d'eau, placez le couvercle et rangez le moule dans le congélateur en prenant soin de ne pas le renverser.
- Parce qu'ils absorbent facilement les goûts et odeurs des autres aliments, il vaut mieux conserver les glaçons dans un contenant ou un sac en plastique scellés.

Alarmes des portes

- Si la porte du réfrigérateur reste ouverte, l'appareil émettra un signal sonore au bout de 90 secondes.
- Si la porte du congélateur reste ouverte, l'appareil émettra un signal sonore au bout de 60 secondes.
- Si l'une des deux portes reste ouverte, l'appareil émettra des signaux sonores toutes les 30 secondes pendant 5 minutes.
- Si une porte est restée ouverte pendant 5 minutes ou plus, une alarme continue retentira et la lumière intérieure s'éteindra.
- L'alarme cessera lorsque la porte sera refermée.

Caractéristiques spéciales de l'Active Smart™

Alarmes de notification d'anomalies

- Si le régulateur électronique détecte une défectuosité qu'il est incapable de réparer, une alarme sonore se déclenchera.
- Lorsque vous ouvrirez la porte du réfrigérateur, un code de défectuosité (une série de lumières particulière) clignotera au panneau de contrôle pour vous alerter qu'il y a une anomalie. Vous pouvez arrêter l'alarme en appuyant sur n'importe quel bouton du panneau, mais les lumières continueront de clignoter.
- Si une alarme semblable retentit, appelez le centre de service à la clientèle Fisher & Paykel. Le code de notification d'anomalie aidera le technicien à trouver et à remédier à la cause de cette défectuosité.

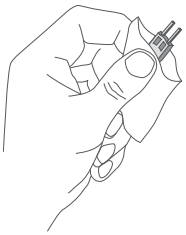
Entretien de l'Active Smart™

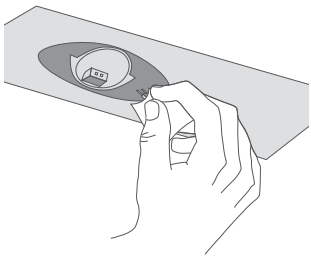
Remplacement de la lumière intérieure (ampoule halogène)

Débranchez l'appareil avant de changer l'ampoule. L'ampoule se trouve dans le haut et à l'avant de l'appareil.

- Retirez le couvercle à l'aide d'un petit tournevis. Introduisez le tournevis dans le centre avant du couvercle et faites-le ouvrir doucement vers le bas. Retirez l'ampoule.
- Ne prenez pas la nouvelle ampoule avec les doigts. Laissez-la dans son sac en plastique pendant que vous l'introduisez dans son emplacement.
- Lorsque l'ampoule est en place, retirez le plastique.
- Replacez le couvercle.
- Branchez l'appareil. L'ampoule devrait s'allumer.

Remarque:
L'ampoule halogène de remplacement ne doit pas être supérieure à 12 Volts/ 10 Watts. On peut se procurer ces ampoules dans les centres de service Fisher & Paykel.





Le réfrigérateur est conçu pour fonctionner pendant plusieurs années sans entretien technique. Cependant, si le réfrigérateur ne fonctionne pas, contacter le centre de service Fisher & Paykel aussitôt que possible. Toute réparation électrique doit être faite par un technicien formé à cet effet ou par un électricien professionnel.

Nettoyage

Intérieur

- Il est important de garder l'intérieur du réfrigérateur et du congélateur propre afin de prévenir la contamination des aliments pendant l'entreposage.
- La quantité et les sortes d'aliments entreposés déterminent la fréquence de nettoyage du réfrigérateur (idéalement une fois par semaine ou toutes les deux semaines).
- Retirez les étagères du réfrigérateur et les balconnets des portes. Lavez les clayettes et les bacs à rangement avec du détergent dilué dans de l'eau chaude, rincez à l'eau propre et laissez sécher avant de les remettre en place.
- Essuyez les surfaces intérieures avec du détergent ou du bicarbonate de soude dilué dans de l'eau chaude (une cuillère à thé de bicarbonate pour chaque demi-litre d'eau). Rincez à l'eau propre.
- Pour faciliter la disparition des « vieilles odeurs », ajoutez à l'eau quelques gouttes d'essence de vanille ou de vinaigre avant de nettoyer.
- Nettoyez les surfaces externes avec du détergent dilué dans de l'eau chaude. Pour nettoyez le joint de la porte magnétique, utilisez une brosse à dents.
- N'utilisez pas de tissus ou de produits nettoyants abrasifs, ni de solvants très parfumés sur aucune partie du réfrigérateur ou du congélateur.

Extérieur

Porte extérieure en inox

- Il est important de n'utiliser que du détergent à vaisselle liquide dilué dans de l'eau chaude pour nettoyer la surface extérieure de la porte du réfrigérateur.
- Essuyez la porte à l'aide d'un chiffon propre et non pelucheux.
- L'utilisation de produits nettoyants, de solvants abrasifs ou de produits nettoyants pour l'acier inoxydable endommagera la surface de la porte.

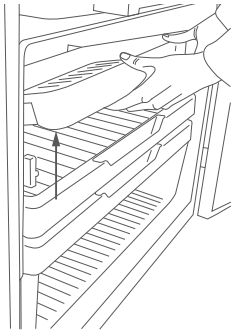
Autres surfaces extérieures

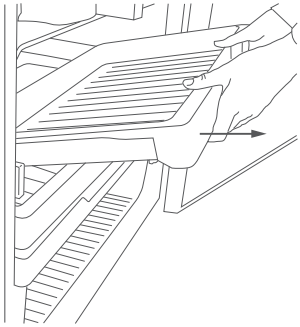
- Nettoyez toutes les autres surfaces externes avec du détergent dilué dans de l'eau chaude.
- Si nécessaire, nettoyez le joint de la porte magnétique avec une brosse à dents et de l'eau chaude contenant du détergent.

Nettoyage — Caractéristiques spéciales

Enlèvement des bacs

- Afin de faciliter l'enlèvement du bac ou du plateau, retirez-en d'abord toute trace de nourriture.
- Tenez le bac ou le plateau au centre de sa partie antérieure.
- Levez le bac ou le plateau verticalement afin de l'extraire des coulisseaux et tirez-le vers vous afin de l'enlever.
- Repoussez les coulisseaux dans le réfrigérateur.





Remplacement des bacs

- Après avoir repoussé les coulisseaux dans le réfrigérateur, placez le bac ou le plateau sur ceux-ci. Poussez lentement le bac ou le plateau jusqu'à ce que vous sentiez qu'il se remboîte dans les coulisseaux.

Remarque importante : Assurez-vous que les bacs et les plateaux sont sécuritairement montés sur les coulisseaux avant toute utilisation

Remarque importante : Les coulisseaux des bacs et des paniers sont préalablement lubrifiés; il n'est donc pas nécessaire de les lubrifier pendant toute leur durée d'utilisation. Ne tentez pas de nettoyer la graisse des coulisseaux, car vous nuiriez ainsi à leur fonctionnement. N'immergez pas les coulisseaux dans l'eau

Intérieur

Clayettes en verre

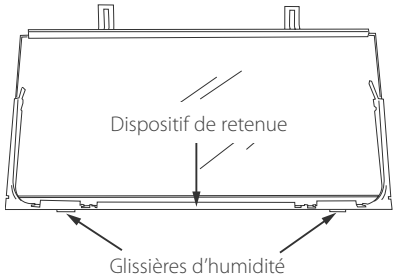
Nettoyez avec du détergent dilué dans de l'eau chaude ou avec un nettoyant pour verre. Si vous nettoyez les clayettes sans les retirer de l'appareil, n'utilisez que du détergent dilué dans de l'eau chaude car un nettoyant pour verre risque d'endommager les composants en plastique du réfrigérateur.

Remarque importante: Beaucoup de produits de nettoyage sur le marché contiennent des solvants qui peuvent endommager les composants en plastique du congélateur et entraîner des craquelures. Sur tous les composants en plastique intérieurs et extérieurs du congélateur, il est important de n'utiliser qu'une faible quantité de détergent liquide à vaisselle diluée dans de l'eau chaude. Évitez d'utiliser des produits nettoyants antibactériens, tant sur les surfaces intérieures que sur les surfaces extérieures de l'appareil, car ces nettoyants risquent de rouiller les composants métalliques et de fissurer les composants en plastique.

Nettoyage — Caractéristiques spéciales

Système de contrôle de l'humidité

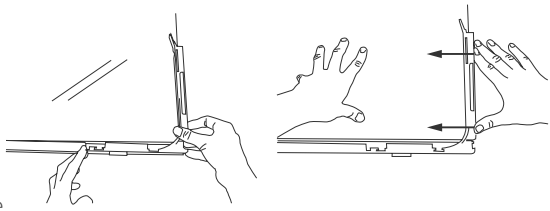
Remarque importante : Lorsque vous nettoyez la clayette au-dessus du bac à légumes, il est recommandé de laisser le système de contrôle d'humidité en place.



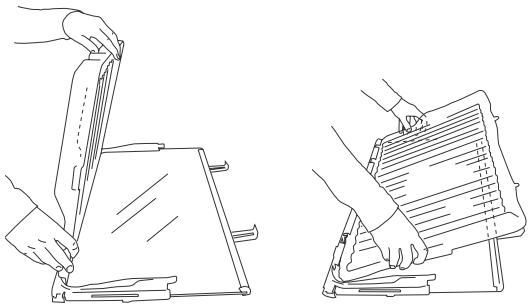
Si le couvercle de plastique et les glissières d'humidité se séparent de la clayette en verre, suivez les instructions suivantes pour les remettre en place.

1 Tournez la clayette à l'envers.

2 Pour fixer les glissières d'humidité aux coins antérieurs de la clayette, emboîtez les attaches du bas dans la bordure antérieure de la clayette. Ensuite, faites glisser de côté jusqu'à ce que le bras soit fixé à la clayette en verre.

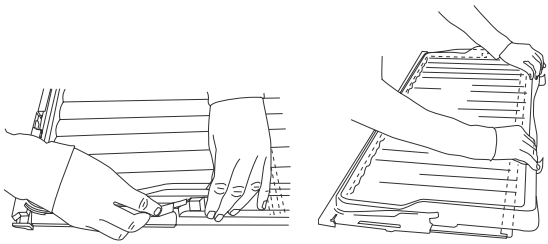


3 Pour fixer le couvercle de contrôle d'humidité, aligner le couvercle avec le devant de la clayette en faisant face au texte. Tenez le couvercle verticalement et insérez son extrémité avant dans le dispositif de retenue, sur la clayette. Assurez-vous que le couvercle s'insère dans le dispositif de retenue, ainsi que sous les glissières d'humidité.



4 Ajustez les languettes de la glissière d'humidité situées sur les côtés de la clayette de façon à ce que le couvercle de plastique se trouve entre la clayette et les languettes.

5 Si les attaches du derrière de la clayette y sont encore, fermez le couvercle au moyen de celles-ci. Assurez-vous que le couvercle est bien fermé à l'avant et à l'arrière de la clayette.



Conservation des aliments au réfrigérateur

L'entreposage d'aliments frais et périssables dans le réfrigérateur permet de prolonger leur conservation. Les températures froides ralentissent les principales causes de dégradation des aliments, entre autres, la prolifération de bactéries, de moisissures, de levures ainsi que des réactions chimiques et physiques.

Conservation des aliments frais

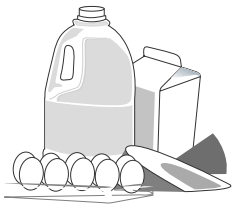
La qualité des aliments avant qu'ils soient mis dans le réfrigérateur est essentielle pour un bon entreposage. Pour de meilleurs résultats :

- Choisissez des aliments très frais et de bonne qualité.
- N'achetez que la quantité d'aliments devant être utilisée dans les temps de conservation recommandés. Si vous achetez un surplus d'aliments, prévoyez en congeler une partie.
- Assurez-vous que les aliments soient bien enveloppés ou couverts avant de les entreposer dans le congélateur. L'emballage empêchera les aliments de se déshydrater, de perdre leur couleur ou leur goût et aidera à les garder frais. Il empêchera également les échanges de goûts. Les légumes et les fruits n'ont pas besoin d'être emballés s'ils sont entreposés dans les bacs à légumes du réfrigérateur.
- Assurez-vous que les aliments qui ont une forte odeur soient enveloppés ou couverts et entreposés loin d'aliments tels le beurre, le lait et la crème puisqu'ils prennent facilement le goût des odeurs fortes.
- Après l'achat, réfrigérez dès que possible les aliments frais et périssables. Si les aliments sont laissés à la température de la pièce pendant un certain temps, leur détérioration sera accélérée.
- Évitez de placer les aliments directement devant les sorties d'air froid car ils risquent de geler. L'air froid doit bien circuler pour que les conditions d'entreposage soient optimales. N'ouvrez pas inutilement la porte du réfrigérateur.
- Laissez refroidir les plats cuisinés avant de les mettre au réfrigérateur. Le refroidissement doit être fait rapidement. Pour ce faire, placez le récipient de la nourriture à entreposer dans un bol d'eau avec de la glace, renouvelez l'eau et la glace au besoin. (Il faut noter que les récipients chauds risquent d'endommager les clayettes et les parois du réfrigérateur.)
- Entreposer les aliments crus et cuits dans des récipients ou des emballages différents afin d'empêcher la contamination entre les aliments.

De plus :

- Gardez le réfrigérateur propre. Essuyez fréquemment les parois intérieures et les clayettes (référez-vous aux consignes pour le nettoyage) et ne mettez que des récipients propres dans le réfrigérateur.
- Surveillez la qualité des aliments entreposés dans le réfrigérateur. Jetez les aliments présentant des signes de dégradation. Portez une attention particulière à la conservation des viandes, des poissons et des volailles puisque ces aliments ont tendance à se détériorer rapidement. Utilisez les aliments pendant leur durée de conservation recommandée.

Produits laitiers et oeufs



- La plupart des produits laitiers préemballés ont une date de péremption étampée sur leur emballage. Gardez-les dans le réfrigérateur et consommez-les avant la date de péremption.
- Le beurre peut facilement prendre l'odeur d'aliments à forte odeur, il est donc préférable de le garder dans un récipient hermétique.
- Les oeufs doivent être gardés au réfrigérateur. Lorsque vous cuisinez avec des œufs, dans des recettes de cuisson au four particulièrement, retirez les œufs du réfrigérateur deux heures avant de les utiliser pour obtenir de meilleurs résultats de cuisson.

Conservation des aliments au réfrigérateur

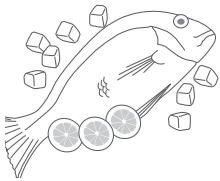
La viande rouge

- Placez la viande rouge sur une assiette et couvrez-la d'un papier ciré, cellophane ou aluminium.
- Entreposez les viandes cuites et crues sur des assiettes différentes. Cette division empêchera les jus provenant des viandes crues de contaminer les produits cuits.
- La charcuterie doit être consommée avant la date de péremption.

Volaille

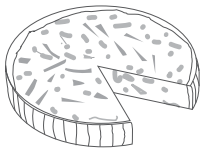
- Il faut rincer à l'eau froide l'intérieur et l'extérieur des volailles fraîches. Séchez et placez sur une assiette. Couvrez de cellophane ou d'un papier d'aluminium.
- Les morceaux de volaille doivent également être conservés de la même façon. Les volailles entières ne devraient jamais être farcies longtemps avant leur cuisson pour éviter les risques d'intoxication alimentaire.
- Refroidissez puis réfrigérez les volailles cuites le plus rapidement possible. Retirez la farce de la volaille et conservez-la à part.

Poisson et fruits de mer



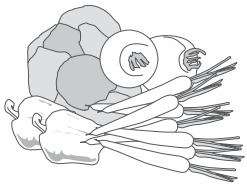
- Les poissons entiers et les filets de poisson devraient être consommés le jour même de l'achat. En attendant leur consommation, réfrigérez-les sur une assiette et couvrez d'une pellicule de cellophane, de papier ciré ou d'aluminium.
- Si vous devez conserver le poisson jusqu'au lendemain, assurez-vous qu'il soit très frais. Les poissons entiers doivent être rincés à l'eau froide afin d'enlever les écailles et les saletés. Ensuite, séchez avec des serviettes en papier. Placez le poisson entier ou les filets dans un sac en plastique.
- Les fruits de mer doivent être réfrigérés en tout temps. Consommez-les dans les deux jours suivant l'achat.

Aliments précuits et restes



- Ceux-ci doivent être conservés dans des récipients adéquats couverts afin que les aliments ne s'assèchent pas.
- Conservez-les un à deux jours seulement.
- Ne réchauffez les restes qu'une seule fois jusqu'à ce qu'ils soient très chaud.

Bacs à fruits et légumes



- Bien que la plupart des fruits et légumes se conservent mieux à des températures basses, prenez soin de ne pas conserver pendant longtemps les aliments suivants à moins de 7 °C :
  - Les agrumes ▪ les melons ▪ les aubergines ▪ les ananas ▪ les asimines
  - les courgettes ▪ les grenadilles ▪ les concombres ▪ les poivrons ▪ les tomates
- En conservant les fruits et légumes à de basses températures, vous observerez des changements peu désirables comme le ramollissement, la couleur virant au brun et la détérioration accélérée.
- Ne réfrigérez pas les avocats (jusqu'à ce qu'ils soient mûrs), les bananes, les mangues ou les pépinos. Si possible, conservez les fruits séparément des légumes, c.-à-d. les fruits dans un bac et les légumes dans un autre.

Conservation des aliments au congélateur

Les aliments entreposés à des températures égale ou inférieures à 0 °C peuvent être conservés plus longtemps qu'à des températures de réfrigération. Ce phénomène est possible puisque la prolifération de bactéries, de moisissures et de levures est interrompue et les températures très basses réduisent de manière importante les réactions chimiques et physiques.

Conservation des aliments congelés

Pour de meilleurs résultats :

- Ne choisissez que des aliments de haute qualité qui se congèlent bien.
- Conservez à une température égale ou inférieure à 0 °C. Prenez soin de maintenir cette température basse, c.-à-d. évitez d'ouvrir inutilement la porte du congélateur. Si votre crème glacée est molle, cela signifie que la température de votre congélateur est trop élevée.
- Laissez un espace libre dans les récipients, les bocaux en verre ou les sacs en plastique contenant des liquides ou de la nourriture en sauce. Ces derniers augmentent de volume en gelant. Généralement, il est conseillé de laisser un espace d'environ 2,5 cm. Scellez. Il est préférable de vider l'air de l'emballage après que les aliments soient congelés.
- Les paquets ou les récipients d'aliments solides devraient être vidés d'air et fermés hermétiquement avant la congélation.
- Congelez immédiatement et aussitôt que possible. Ne congelez que de petites quantités à la fois. Pour de meilleurs résultats, nous recommandons de ne congeler qu'un kilo par 25 litres cubes de la capacité du congélateur (environ 3 kg dans les petits congélateurs et 4 kg dans les gros congélateurs). Afin d'accélérer la congélation, il est recommandé de placer les aliments frais dans le haut du compartiment de congélation, près de l'évent d'aération.
- N'empilez pas d'aliments congelés autour du couvercle du ventilateur. Cela peut empêcher l'air de circuler.
- Il est préférable de faire décongeler les aliments dans le réfrigérateur, ou à l'aide d'un micro-ondes ou d'un four multifonctions.
- Faites une rotation d'aliments constante. Consommez d'abord les aliments qui ont été entreposé depuis plus longtemps. Ne dépassez pas la durée de conservation recommandée.
- Pour une meilleure qualité de congélation des aliments, n'utilisez que des emballages résistants aux dommages causés par le froid.
- Si les aliments ne sont recouverts que par une pellicule de plastique, placez-les dans un sac en plastique à l'épreuve des brûlures par le froid.

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Durée de conservation recommandée des aliments congelés

Ces durées ne devraient pas être dépassées.

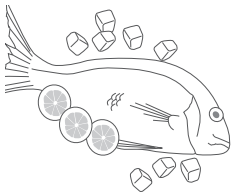
	Mois	1	Bacon, plats cuisinés, lait
		2	Pain, crème glacée, saucisses, tartes — (viande et fruits), fruits de mer préparés, poissons huileux
		3	Poisons non-huileux, fruits de mer, pizza, scones, et muffins
		4	Jambon, gâteux, biscuits, boeuf, côtelettes et agneau
		6	morceaux de volaille, beurre, légumes (blanchis), oeufs entiers et jaunes d'oeufs, crevettes cuites, viande hachée (crue), porc (cru)
		12	Fruits secs ou confits, blanc d'oeufs, boeuf (cru), poulet entier, agneau (cru), gâteaux aux fruits

Conservation des aliments au congélateur

Viande, volaille et gibier

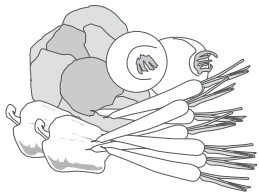
- Ne congelez pas plus d'un kilo de viande par 25 litres cubes de la capacité du congélateur. La viande doit être congelée très rapidement pour qu'elle garde sa texture.
- Ne farcissez pas les volailles avant de les congeler.
- La viande rouge peut être cuite lorsqu'elle est encore congelée, ou partiellement ou entièrement décongelée. Si vous faites cuire un morceau de viande congelé, laissez-le cuire plus longtemps.
- La volaille doit toujours être décongelée avant la cuisson.

Poisson



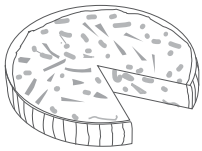
- La congélation commerciale du poisson est préférable. Si toutefois vous voulez congeler du poisson à la maison, assurez-vous qu'il soit bien frais et de bonne qualité.
- Nettoyez, écaillez et de préférence laissez le poisson entier. Le poisson doit être enveloppé dans un emballage double, car selon le type de poisson, les odeurs et les goûts peuvent facilement se transmettre. Fermez hermétiquement.
- Pour de meilleurs résultats, faites cuire le poisson lorsqu'il congelé ou partiellement décongelé.

Légumes



- La plupart des légumes se congèlent bien, bien que les légumes à feuilles perdent leur fraîcheur. D'autres légumes, p. ex. le céleri, les oignons et les tomates, ne devraient être congelés que dans des plats cuisinés, car ils ramollissent lorsqu'ils sont congelés seuls.
- Ne congelez que des légumes de bonne qualité, mûrs et prêts à manger.
- Triez et jetez tous légumes dépéris.
- **Avant la congélation, il est nécessaire de blanchir tous les légumes crus.**
- Le blanchiment consiste en une courte période de cuisson au cours de laquelle les enzymes des légumes sont détruites. Si ces enzymes ne sont pas détruites, elles provoquent des changements physiques et chimiques indésirables pendant la congélation.
- Les légumes peuvent être blanchis dans l'eau bouillante, à la vapeur ou au micro-ondes. Si vous les blanchissez à l'eau bouillante, laissez-les bouillir 2 à 4 minutes et refroidissez-les rapidement.
- Généralement il vaut mieux faire cuire les légumes congelés, c.-à-d. ne décongelez-les pas.

Aliments préparés et cuits



- La plupart des aliments cuits peuvent être congelés, mais il n'est toutefois pas recommandé de congeler les aliments suivants :
- Les blancs d'oeuf cuits, les poudings au lait, les crèmes pâtissières, les plats avec de la gélatine ou de la gelée, la mayonnaise et autres sauces à salade, ainsi que les garnitures de meringue. Ces aliments tendent à se défaire au moment de la décongélation.

Fruits

- Choisissez des fruits de bonne qualité, mûrs et prêts à manger. Choisissez, de préférence, les variétés se prêtant à la congélation.
- Évitez les fruits verts ou trop mûrs.
- L'emballage du fruit dépend de son utilisation. Les fruits en confitures sont idéaux pour les desserts, tandis que les fruits conservés sans sucre sont mieux pour la cuisson. La plupart des fruits peuvent être conservés de 8 à 12 mois.

Un problème! Que faire?

Si votre appareil est défectueux, vérifiez les points suivants avant de communiquer avec votre centre de service à la clientèle ou avec le centre de services des appareils Fisher & Paykel autorisé de votre détaillant.

Problème	Causes possibles	Quoi faire
L'appareil ne fonctionne pas	Pas de tension à l'alimentation	Vérifiez que la fiche est bien branchée et que l'appareil est en marche. Vérifiez qu'un autre appareil fonctionne sur la même prise de courant. Vérifiez les fusibles
La lumière ne fonctionne pas	L'ampoule est brûlée	Changez l'ampoule
	Le réfrigérateur ne fonctionne pas	Référez-vous à la section « Entretien »
La lumière et l'affichage ne fonctionnent pas	Le produit est en mode Sabbat.	Appuyez sur le bouton de sélection du compartiment pendant 10 secondes
Le moteur fonctionne pendant de longues périodes	Le temps chaud L'ouverture fréquente des portes Une grande quantité d'aliments vient d'être ajoutée	Réduisez au minimum la fréquence d'ouverture de la porte pour stabiliser la température
	La température est réglée trop basse au panneau de contrôle	Référez-vous à la section sur le contrôle de la température
	Les portes ne ferment pas correctement	Vérifiez que l'appareil est à niveau et que les joints sont propres.
Les espaces de rangement sont trop chauds	La température est mal réglée	Référez-vous à la section sur le contrôle de la température
	L'ouverture fréquente de la porte Une grande quantité d'aliments vient d'être ajoutée	Réduisez au minimum la fréquence d'ouverture de la porte pour stabiliser la température
Les aliments gèlent dans le réfrigérateur	La température est mal réglée	Référez-vous à la section sur le contrôle de la température
	Des aliments sont placés juste devant les sorties d'air	Écartez les aliments sensibles à la réfrigération du centre arrière de la clayette
Des sons étranges se font entendre	L'appareil n'est pas stable Le congélateur se dégivre	Référez-vous à la section sur l'installatiion
Présence d'eau dans les bacs à légumes	Il se forme de la condensation à cause de l'eau que produisent les légumes	Une petite quantité de condensation favorise la conservation des légumes. S'il y a trop d'eau, emballez les légumes dans des sacs en plastique ampless Essuyez l'eau excédentaire avec un chiffon Fixer la languette réglant l'humidité à réglage d'humidité bas

FR

Un problème! Que faire?

Problème	Causes possibles	Quoi faire
Les parois de l'appareil sont chaudes	Ce réchauffement est normal	
Condensation à l'extérieur du réfrigérateur	Cette condensation n'est pas inhabituelle par temps très humide	Essuyez l'extérieur de l'appareil
Condensation à l'intérieur du réfrigérateur	Des ouvertures trop fréquentes ou trop longues de la porte	Réduisez au minimum la fréquence d'ouverture de la porte
	Le joint de la porte fuit	Vérifiez que le joint soit bien en place et qu'il ferme hermétiquement
	Cette condensation n'est pas inhabituelle par temps très humide	Essuyez l'intérieur de l'appareil
Formation de glace dans le congélateur	La porte du congélateur ne ferme hermétiquement	Déplacez les aliments dans le congélateur afin que la porte puisse se fermer correctement Vérifiez et nettoyez le joint de la porte
Les glaçons ont un goût ou une odeur	Transfert d'odeur et de goût des aliments à odeur forte	Emballez ou couvrez les aliments à odeur forte
Les poignées de porte ne sont pas alignées	Avec le temps et l'usage, il peut y avoir eu un déplacement	Référez-vous à la section : « Quatre exigences essentielles — Stabilité »
Le bac ou le plateau ne glisse pas uniformément	L'emballage est coincé	Vérifier qu'aucun aliment ou emballage n'est bloqué derrière le bac ou le plateau
	Les coulisseaux ne sont pas entièrement déployés	Tout en tenant les côtés du bac ou du plateau, déployez complètement les coulisseaux en tirant fermement, ce qui les remettra en position initiale

Garantie limitée

Lorsque vous achetez un nouvel appareil électroménager Fisher & Paykel pour une utilisation ménagère, vous recevez automatiquement une garantie limitée d'un an couvrant les pièces de rechange et la main d'œuvre pour le service dans les 48 états du continent américain, Hawaï, Washington D.C. et au Canada. Eu égard à l'Alaska, la garantie limitée est identique sauf que vous devez prendre en charge les frais d'expédition du produit jusqu'au service clientèle ou prendre en charge les frais de déplacement du technicien de maintenance jusqu'à votre domicile. Les produits destinés à être utilisés au Canada doivent être achetés par l'intermédiaire de la chaîne de distribution canadienne pour garantir la conformité avec la réglementation en vigueur.

Si le produit est installé dans un véhicule automobile, sur un bateau ou sur une unité mobile similaire, vous bénéficiez de la même garantie limitée d'un an, mais il relève de votre responsabilité d'amener le véhicule, bateau ou l'unité mobile dans laquelle est installé le produit au service après-vente à vos frais ou de prendre en charge les frais de déplacement du technicien de maintenance jusqu'au lieu où se trouve le produit.

Vous bénéficiez d'une garantie limitée supplémentaire de quatre ans (pour un total de cinq ans) couvrant les pièces et la main-d'œuvre du système de réfrigération scellé (compresseur, évaporateur, condenseur, déshydrateur de filtre et tube de raccordement) dans les 48 états continentaux des États-Unis, à Hawaï, à Washington DC et au Canada. Les clients de l'Alaska bénéficient de la même garantie limitée pour le système de réfrigération scellé, mais ils doivent payer les frais nécessaires pour la livraison du produit à l'atelier de réparation, ou le déplacement d'un technicien à leur domicile.

Fisher & Paykel s'engage à :

Réparer sans frais encourus sur le propriétaire en termes de main d'œuvre ou de matériau une quelconque partie du produit, dont le numéro de série se trouve sur le produit, s'avérant défectueuse. Eu égard à l'Alaska, vous devez prendre en charge les frais d'expédition du produit jusqu'au service clientèle ou prendre en charge les frais de déplacement du technicien de maintenance jusqu'à votre domicile. Si le produit est installé dans un véhicule automobile, sur un bateau ou sur une unité mobile similaire, il relève de votre responsabilité d'amener le véhicule, bateau ou l'unité mobile dans laquelle est installé le produit au service après-vente à vos frais ou de prendre en charge les frais de déplacement du technicien de maintenance jusqu'au lieu où se trouve le produit. Si nous ne pouvons pas réparer une pièce défectueuse du produit après un nombre raisonnable de tentatives, nous procéderons au remplacement de la pièce ou du produit ou nous vous proposerons de vous rembourser intégralement le prix d'achat du produit (frais d'installation et autres frais étant exclus), selon notre choix.

Cette garantie s'étend à l'acheteur original et à tout propriétaire successeur du produit pour les produits achetés pour toute utilisation ménagère par une seule famille.

Le service en vertu de cette garantie limitée devra être assuré par Fisher & Paykel ou par son agent agréé pendant les heures normales de bureau.

Durée de cette garantie limitée

Notre responsabilité en vertu de cette garantie limitée expire UN AN après la date d'achat du produit par le premier consommateur.

Notre responsabilité en vertu de toutes garanties implicites, y compris la garantie implicite de qualité marchande (une garantie implicite selon laquelle le produit est adapté à toute utilisation ordinaire) expire également UN AN (ou durée supérieure comme requis par la loi en vigueur) à compter de la date d'achat du produit par le premier consommateur. Certains États n'autorisent pas les limitations sur la durée de la garantie implicite, il est donc possible que les limitations sur les garanties implicites ne vous concernent pas.

Garantie limitée

Cette garantie ne couvre pas les points suivants :

A Les déplacements d'un technicien de maintenance jusqu'à votre domicile pour tout problème non lié à un défaut dans le produit. Les frais du déplacement vous seront facturés si le problème s'avère ne pas être un défaut du produit. Par exemple :

1. Rectifier une mauvaise installation du produit.
2. Vous expliquer comment utiliser le produit.
3. Remplacer les fusibles de la maison ou procéder au réglage des disjoncteurs, refaire le câblage ou la plomberie de la maison ou remplacer les ampoules.
4. Rectifier les défaillances provoquées par l'utilisateur.
5. Rectifier le réglage du produit.
6. Modifications non autorisées du produit.
7. Bruits ou vibrations considérés normaux, comme par exemple, les sons de drain/ventilateur, les bruits de réfrigération ou les bips sonores.
8. Réparations des dommages provoqués par des animaux nuisibles comme les rats ou les cafards, etc.

B Défauts causés par des facteurs autres que :

1. L'utilisation ménagère normale ou
2. L'utilisation en conformité avec le manuel d'utilisation du produit.

C Les défaillances du produit causées par accident, la négligence, une mauvaise utilisation, l'incendie, l'inondation ou une catastrophe naturelle.

D Les frais des réparations effectuées par des réparateurs non agréés ou les frais associés à la correction de telles réparations non autorisées.

E Les frais de déplacement et frais associés encourus lorsque le produit est installé dans un endroit disposant d'un accès limité ou restreint (p. ex. : frais d'avions, frais de ferry et zones géographiques isolées).

F La maintenance recommandée normale comme énoncée dans le manuel d'utilisation du produit.

G Le remplacement du filtre, sauf en présence de pièces ou matériaux défectueux à l'intérieur de la cartouche du filtre.

Ce produit a été conçu pour une utilisation dans un environnement domestique normal. Il n'est pas conçu pour une utilisation commerciale. Le fait de ne pas respecter cette consigne peut entraîner l'annulation de la garantie.

En cas de problème avec l'installation, prenez contact avec votre revendeur ou installateur. Les raccordements électriques et d'évacuation et autres raccordements relèvent de votre responsabilité.
Nous ne sommes pas responsable des dommages indirects (les frais des réparations ou les frais de remplacement d'autres propriétés endommagées si le produit est défectueux ou vos dépenses encourues si le produit est défectueux). Certains États n'autorisent pas l'exclusion ou la limitation des dommages indirects, il est donc possible que la limitation ou l'exclusion ci-dessus ne s'applique pas à votre situation.

Garantie limitée

Comment solliciter le service clientèle

Veuillez lire le manuel d'utilisation. Si après la lecture du manuel, vous avez toujours des questions sur le fonctionnement du produit, ou si vous avez besoin de connaître le nom de votre représentant Fisher & Paykel agréé local ou si vous pensez que le produit est défectueux et que vous souhaitez contacter le service clientèle dans le cadre de cette garantie limitée, veuillez prendre contact avec votre revendeur ou nous appeler au numéro suivant :

États-Unis
SANS FRAIS **1.888.9.FNP.USA (1.888.936.7872)**
Ou utilisez le lien sur le site : **www.fisherpaykel.com/locator/servicer/**

Canada
SANS FRAIS **1.888.9.FNP.USA (1.888.936.7872)**
Ou utilisez le lien sur le site : **www.fisherpaykel.com/locator/servicer/**

Il est possible qu'il vous soit demandé de fournir une preuve valable de la date d'achat du produit avant que le produit puisse être accepté par le service clientèle en vertu de cette garantie limitée.

Aucune autre garantie

Cette garantie limitée constitue l'intégralité de l'accord exclusif passé entre l'acheteur et Fisher & Paykel eu égard à toute défaillance du produit. Aucun de nos employés (ou de nos agents agréés) n'est autorisé à procéder à un quelconque ajout ou à une quelconque modification de cette garantie limitée.
Garant : Fisher & Paykel Appliances, Inc.

Si vous avez besoin d'assistance eu égard à cette garantie limitée, veuillez nous contacter au numéro ci-dessus ou nous écrire à l'adresse ci-dessous :
Fisher & Paykel Appliances, Inc
5900 Skylab Road
Huntington Beach
CA 92647

Cette garantie limitée vous donne des droits juridiques spécifiques et il est également possible que vous bénéficiez d'autres droits pouvant varier d'un état à un autre.

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The product specifications in this booklet apply to the specific products and models described at the date of issue. Under our policy of continuous product improvement, these specifications may change at any time. You should therefore check with your Customer Care Center to ensure this booklet correctly describes the product currently available.

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Les spécifications du produit présenté dans ce livret s'appliquent aux produits et modèles spécifiquement décrits à la date de publication. En accord avec notre politique d'amélioration continue de nos produits, ces spécifications sont susceptibles de changer à tout moment. Veuillez donc vérifier auprès de votre centre de service à la clientèle que ce livret décrit correctement le produit disponible actuellement.

www.fisherpaykel.com
www.fisherpaykel.ca

US CA
Active Smart™ Refrigeration
Installation Instructions and User Guide
Published: 02/2009
Part No. 814942 B

Range Hoods/Hottes

Owner`s Manual/Guide d'utilisation

Section 1 - Safety and Installation Guide / Conseils de sécurité et d'installation

Section 2 - Wall Mount Hoods / Hotte Montre Murale
Section 3 - Island Mount Hoods / Hotte Îlot

Section 7: Warranty & Registration / Garantie et enregistrement

Arda®

Style your kitchen

1. IMPORTANT SAFETY INFORMATION

*** Important: Read the complete manual carefully before installation***

Intended for Domestic Kitchen Use Only

WARNINGS:
TO REDUCE THE RISK OF FIRE, ELECTRICAL SHOCK OR PERSONAL INJURY, PLEASE OBSERVE THE FOLLOWING:
1. INSTALLATION AND ELECTRICAL WORK MUST BE DONE BY A QUALIFIED TECHNICIAN IN ACCORDANCE WITH ALL APPLICABLE CODES AND STANDARDS.
2. IF THE SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY THE MANUFACTURER, ITS SERVICE AGENT OR A SIMILARLY QUALIFIED PERSON TO AVOID A HAZARD. ANY MODIFICATIONS THAT MAY BE REQUIRED TO THE ELECTRICAL SYSTEM FOR THE INSTALLATION OF THE RANGE HOOD MUST ONLY BE MADE BY QUALIFIED ELECTRICIANS.
3. BEFORE SERVICING OR CLEANING UNIT, SWITCH POWER OFF AT THE SERVICE PANEL. LOCK PANEL TO PREVENT POWER FROM BEING SWITCHED ON ACCIDENTALLY.
4. USE THIS UNIT ONLY IN THE MANNER INTENDED BY THE MANUFACTURER.
5. SUFFICIENT AIR IS NEEDED FOR COMBUSTION AND EXHAUSTING OF GASES THROUGH THE CHIMNEY OF FUEL BURNING EQUIPMENT TO PREVENT BACK DRAFTING. FOLLOW THE HEATING EQUIPMENT MANUFACTURER'S GUIDELINES AND SAFETY STANDARDS SUCH AS THOSE PUBLISHED BY THE NATIONAL FIRE PROTECTION ASSOCIATION (NFPA), AND THE AMERICAN SOCIETY FOR HEATING, REFRIGERATION AND AIR CONDITIONING ENGINEERS (ASHRAE), AND THE LOCAL CODE AUTHORITIES.
6. WHEN CUTTING OR DRILLING INTO WALL OR CEILING, BE CAREFUL NOT TO DAMAGE EXSISTING ELECTRICAL WIRING AND OTHER HIDDEN UTILITIES.
7. DUCTED FANS MUST ALWAYS BE VENTED TO THE OUTDOORS.
8. TO REDUCE THE RISK OF FIRE, USE ONLY METAL DUCTWORK.
9. THIS UNIT MUST BE GROUNDED.

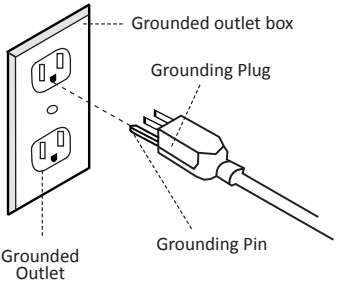
TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A RANGE TOP GREASE FIRE, OBSERVE THE FOLLOWING:
1. SMOTHER FLAMES with a close-fitting lid, cookie sheet or metal tray, and then turn off the burner. If the flames do not go out immediately, evacuate and call the fire department.
2. NEVER PICK UP A FLAMING PAN. – You may be burned.
3. DO NOT USE WATER, including wet dishcloths or towels – a violent steam explosion may result.
4. Use an extinguisher ONLY if:
• You know you have a Class ABC extinguisher and you already know how to operate it.
• The fire is small and contained in the area where it started.
• The fire department is being called.
• You can fight the fire with your back to an exit.

CAUTION

1. TO REDUCE THE RISK OF FIRE AND TO PROPERLY EXHAUST AIR, BE SURE TO DUCT AIR OUTSIDE. DO NOT VENT EXHAUST AIR INTO SPACES WITHIN WALLS, CEILINGS OR INTO ATTICS, CRAWL SPACES OR GARAGES.
2. TAKE CARE WHEN USING CLEANING AGENTS OR DETERGENTS.
3. AVOID USING FOOD PRODUCTS THAT PRODUCE FLAMES BENEATH THE RANGE HOOD.
4. THE RANGE HOOD MUST ONLY BE USED FOR THE EXHAUSTING OF COOKING FUMES IN DOMESTIC KITCHENS. THE MANUFACTURER DISCLAIMS ALL LIABILITY FOR ANY OTHER USE OF THE APPLIANCE.
5. TWO INSTALLERS ARE RECOMMENDED BECAUSE OF THE LARGE SIZE AND/OR WEIGHT OF THIS HOOD.
6. ONLY USE WITH 110/120 V POWER PLUG PROVIDED.
7. PLEASE READ SPECIFICATION LABEL ON PRODUCT FOR FURTHER INFORMATION AND REQUIREMENTS.

2. WALL MOUNTED HOODS

Installation Instructions

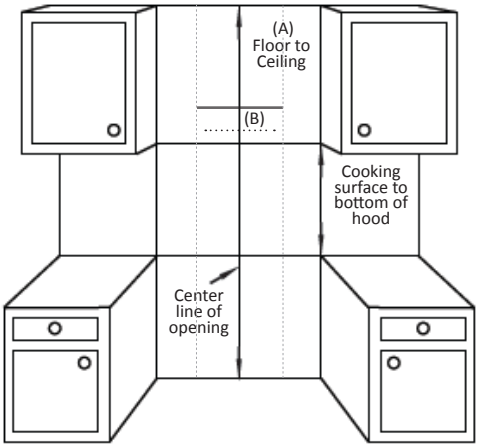


Before You Start...

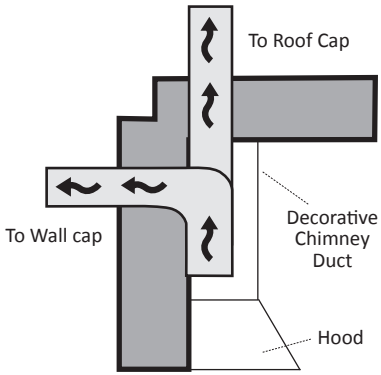
1. Read this manual carefully and completely.
2. ARDA range hoods conform to ETL/CSA standards. Please check your local building codes for any additional requirements.
3. The appliance has been manufactured as class I, therefore ground connection is necessary. A 110/120 V plug is provided. The range hood must be installed so that the plug is easily accessible.
4. This appliance has been designed for use in both ducted and recirculating modes. (Kit Required) Follow the appropriate installation method.

Planning Your Installation

1. Measure the floor to ceiling height. This hood can be installed on walls between 7½" and 8½" tall. If a taller chimney is required, please contact your dealer or visit www.ardaappliances.com
2. Find the centre point of your opening. Mark a plumb line through this point from ceiling to your range/cook-top.
3. Check your range/cook-top User Manual for the specified minimun and maximum distance above your cooking suface. Mark the minimum clearance on the centre line. Installing a cross brace within the wall at the mounting height is recommended.
4. Decide where the ductwork will run between the hood and the outside. Short, straight duct runs will provide the most air flow.
5. If a recirculating kit is necessary, you may purchase one through your dealer or by contacting us at www.ardaappliances.ca
6. Install 110/120 V electric plug within the dimensions of the decorative chimney (A)

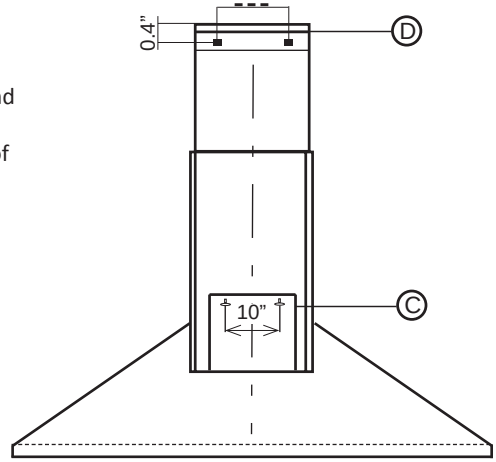


Installing the Ductwork



1. Plan where the ductwork will run between the hood and the outside. Arda hoods exhaust vertically up through the ceiling to the roof. They can be ducted to the rear behind the chimney duct through an outside wall. A short straight duct run will produce the most air flow. Length and elbows will reduce the efficiency of the blower.
2. Install a roof or wall cap. Connect a 6" round metal duct to the cap and work backwards toward the hood. Ensure connections are completely sealed with duct tape.
3. **Exhaust air MUST NOT be discharged into a flue which is used for the exhaust fumes from other appliances.**

Fixing to the Wall

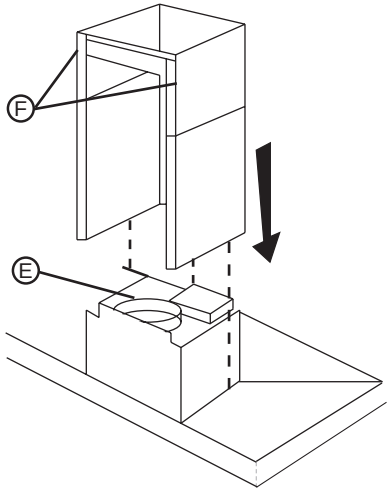


1. Before mounting the hood, plug in and test all functions for proper operation.
2. Remove the filters from the bottom of the hood to prevent damage during the installation.
3. With assistance, hold the hood temporarily in position ensuring the bottom is above the minimun clearance for the cooking surface. Mark on the wall, the holes for the two mounting screws.
4. Drill the holes (C) at the distances indicated. Use the appropriate screws and screw anchors for your wall type (e.g. reinforced concrete, drywall, etc.). If necessary, prepare back wall with cross framing for secure installation.
5. Mount the hood on the wall screws. Align it in a horizontal position relative to your cabinets. When the hood has been adjusted, secure unit by tightening screws (A).
6. Connect a 6" aluminum duct tube (not included) to the exhaust piece using duct tape on all seals (E).

Wall Mounted Hoods

Fixing the Decorative Chimney Duct

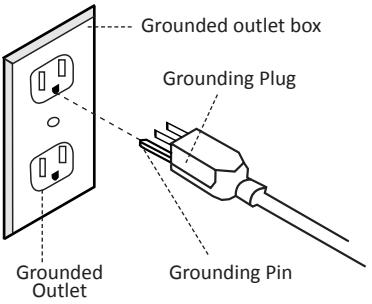
1. Carefully losen but do not separate the telescopic chimney duct pieces.
2. Plug in the Hood.
3. Adjust the width of the support bracket to match the upper duct. Fix it to the ceiling using the screws provided (D) so that it is centred in line in with your hood and at a distance from the ceiling indicated.
4. Attach the inside decorative chimney duct to the support bracket using provided screws (F).
5. Slide the outer chimney duct down over the exhaust piece.



3. ISLAND MOUNTED HOODS

Installation Instructions

Before You Start...

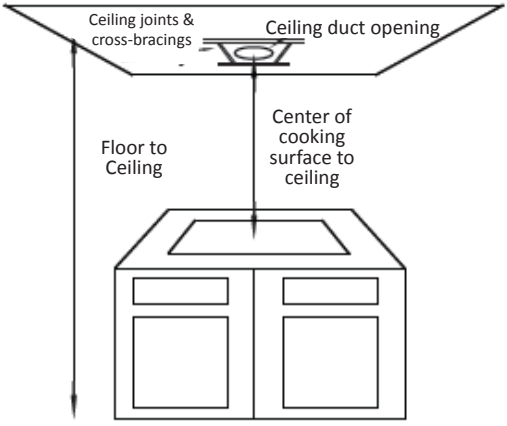


1. Read this manual carefully and completely.
2. ARDA range hoods conform to ETL/CSA standards. Please check your local building codes for any additional requirements.
3. The appliance has been manufactured as class I, therefore ground connection is necessary. A 110/120 V plug is provided. The range hood must be installed so that that the plug is easily accessible.
4. This appliance has been designed for use in both ducted and recirculating modes. Follow the appropriate installation method.

Planning your installation

1. Measure the floor to ceiling height. This hood can be installed on walls between 8" and 9" tall.
2. Find the centre point of your range/cooktop. Drop a plumb line from your ceiling to this point on your cooking surface. Mark the ceiling where the plumb line starts.
3. Around this point, install cross bracing between the ceiling joists for the island hood to mount to.
4. Check your range/cook-top User Manual for the specified minimun and maximum distance above your cooking suface.
5. Decide where the ductwork will run between the hood and the outside. Short straight duct runs will provide the most air flow.
6. Install 110/120 V electric plug within the dimensions of the decorative chimney (A).

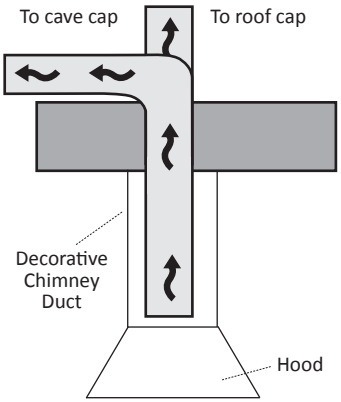
Note: All electrical wiring must be done by a qualified person and in accordance with all applicable codes and standards. This range hood must be properly grounded.



Island Mounted Hoods

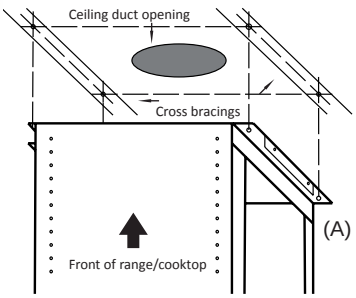
Installing the Duct Work

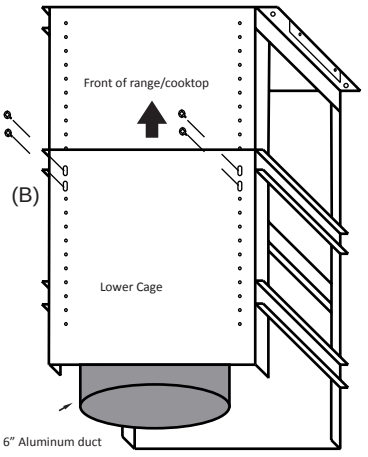
1. The mark on the ceiling made in the previous step will be where your 6” ducting will run through the ceiling. Around this point install cross bracing between the ceiling joists to support the weight of the hood.
2. Decide where the ductwork will run between the hood and the outside. Short straight duct runs will provide the most air flow.
3. Arda Island Hoods exhaust vertically up through the ceiling to the roof. They can be exhausted sideways above the ceiling to an eave cap.
4. Install a roof or eave cap. Connect a 6” round metal duct to the cap and work backwards toward the hood. Ensure connections are completely sealed with duct tape.
5. **Exhaust air must not be discharged into a flue which is used for the exhaust fumes from other appliances.**



Fixing to the Ceiling

1. Remove the hood from the packaging. Plug unit in and test all functions before installation.
2. Separate the inner and outer parts of the telescopic cage.
3. Note the side of the cage that has the arrow on it. When installed, this is the side of the hood that will have the controls.
4. Centre the upper cage on the ceiling around the exhaust duct opening. Ensure that (a) the markings coincide with the cross-bracings between the ceiling joints and (b) the cage is square with the cooking surface below.
5. Mark the upper screw holes on the ceiling.
6. Partially screw three of the four screws into the ceiling at these markings. Insert the upper cage, rotating to fit (A).
7. Screw in the fourth screw. Tighten the other three. The cage should now be firmly attached to the ceiling.
8. Insert the lower cage over the upper cage. Adjust the height to the necessary distance using screws (B) supplied.

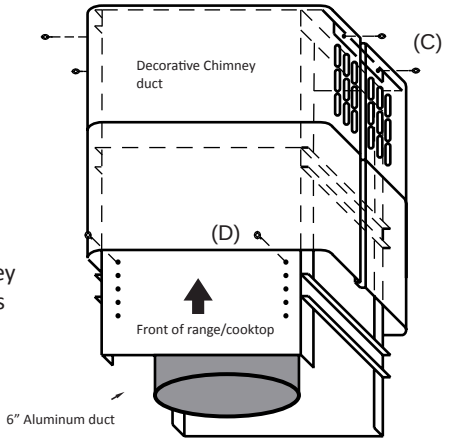




9. Attach 6” aluminum duct (not included) to the prepared duct work in the ceiling. Seal all seams.

Fixing the Decorative Chimney Duct

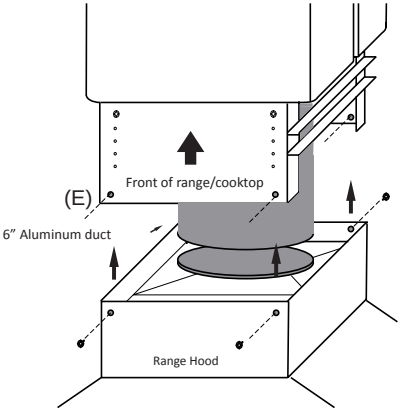
1. Carefully separate the telescopic chimney duct pieces.
2. Attach the inner piece of the decorative chimney to the top of the cage with screws provided (C).
3. Slide the outer piece of the decorative chimney on to the cage over the inner chimney and temporarily hold in place with two screws (D).



Installing the Range Hood

Please note that to avoid damaging the hood, installation requires three people.

1. Remove grease filters from range hood.
2. With the assistance of two other people lifting the hood from below, raise the unit until the lower cage sits inside the range hood lower cage. Be sure the unit is installed with the controls facing front. Screw hood to cage (E).
3. Attach 6” aluminum duct to the hood duct connector. Seal all seams.
4. Plug in the unit. Note: All electrical wiring must be done by a qualified person and in accordance with all applicable codes and standards. This range hood must be properly grounded.



5. Remove temporary screws holding the lower decorative chimney piece in place.
6. From inside the hood, screw the lower chimney to the range hood.
7. Re-install the grease filters

4. USE AND CARE INSTRUCTIONS

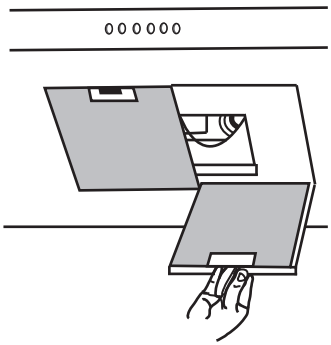
Operation:

1. For optimum performance in removing cooking odours, it is recommended that you turn ON your range hood prior to cooking and you leave it operating for 15 minutes after cooking.
2. Clean the surfaces of the range hood regularly using a non-abrasive detergent.
3. The anti-grease filters capture the grease particles suspended in the air. They will accumulate grease and dirt depending on the frequency of the use of your range/ cooktop.
4. In order to prevent a fire hazard, it is recommended that you clean the aluminum filter at least every 2 months.

WARNINGS: Do not attempt to remove the filters while the Range Hood is operating. Discconnect the electrical plug prior to any maintenance.
This appliance is not intended for use by young children or infirm persons without supervision.
There should be adequate ventilation in the room when the Range Hood is used simultaneously with other fuel burning appliances.

Cleaning the filter

1. Remove the filters from the range hood and wash them in a solution of water and liquid detergent, leaving to soak if necessary. Rinse thoroughly with warm water and leave to dry.
2. The filters may also be washed in the dishwasher.
3. The aluminum panels may alter in color after several washes. This is normal and does not alter the performance of the hood.
4. Replacement filters are available at www.ardaappliances.com



5. CONTROL FUNCTIONS

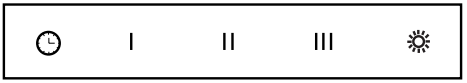
5 Button Control

A=Power/Off
B=Speed 1
C= Speed 2
D=Speed 3
E= Light

5 Button Control

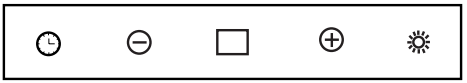
A=Power/Off
B=Speed 1
C= Speed 2
D=Power Burst
E= Light

5 Button Control with Timer



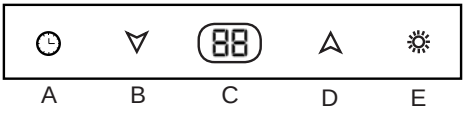
A-Delay Timer/15 minutes
B- Speed 1
C= Speed 2
D=Speed 3
E= Light

Electronic Digital Control



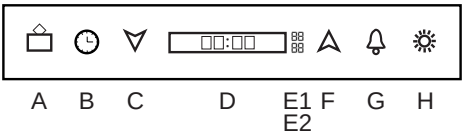
A=Timer
B= Speed Adjust "-"
C=LED Display
D= Speed Adjust "+"
E= Light

LED Sensor Touch



A=Delay Timer/15 minutes
B= Speed Adjust "-"
C=LED Display
D= Speed Adjust "+"
E= Light

LED Sensor Touch



A= Change Filter
B= Delay Timer
C= Speed Adjust "-"
D= Digital Clock
E1= Timer
E2= Delay Timer
F = Speed Adjust "+"
G= Timer
H= Light

Control Functions

Lighting:

WARNING: Do not touch or change light bulbs while the hood is operating. Wait until the bulb has cooled before removing.

Depending on your model of ARDA hood, there are three possible types of lighting. Incandescent , halogen and LED. The illumination is designed for use during cooking and not for prolonged general illumination of your kitchen. Prolonged use of the lights may reduce the life time of the bulbs.

Changing the Light Bulbs

Use only the same lamps as the original specification. Replacement lights are available through www.ardaappliances.com

Incandescent lights

Unscrew the light. Be careful as the glass may break. Replace with the same size and wattage.

Halogen and LED Lights

With the grease filter removed, press the light fixture out of its mounting bracket. Unplug the light from the wiring harness. Avoid direct contact between the lense and your hands. Replace the damaged lamp by reversing the steps. Snap in place

6. TROUBLE SHOOTING GUIDE

Problem	Possible Reason	Solution
Hood doesn't turn on.	No electrical supply.	Ensure the plug is connected.
		Ensure the main switch is turned ON.
	Power cord is damaged	Call ARDA service
Poor Airflow	Aluminum grease filters clogged	Clean the filters and replace when dry.
	Charcoal filters clogged. Re-circulating mode only.	Replace the charcoal filters.
Hood is vibrating	Hood is not secured in place	Check the installation of hood. Tighten mounting screws.
Motor running but no air flow	Butterfly valve jammed.	Call ARDA service
Motor stops after a few minutes	High temperature safety device activated.	The kitchen is not sufficiently ventilated.
	The hood is installed too near the cooking surface.	The hood must be at least 61cm (24") from the stove.
Strong cooking smell.	Fan speed too low	Use one of the higher settings.
	Charcoal filters not installed.	In re-circulating mode, charcoal filters must be installed.
Oil dripping onto stove.	Aluminum grease filter saturated.	Wash the aluminum grease filters
Whirring sound	Something in contact with fan blade.	Call ARDA service
Fan does not work		Call ARDA service
Lights do not work		Call ARDA service

7. LIMITED WARRANTY

Arda Appliances NA warrants all hoods products will be free from defects in materials or workmanship for a period of ONE YEAR from the date of original purchase. It further warrants the motor (part only) for an additional year. THERE ARE NO OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO, IMPLIED WARRANTIES OR MERCHANT ABILITY OR FITNESS FOR A PARTICULAR PURPOSE. Proof of purchase/original invoice may be required to claim warranty. Keep a photocopy easily accessible.

If the home in which the hood is installed is sold within the warranty period, the new owner is protected until the expiration of the original of the original purchaser's warranty. During this one-year period, Arda Appliances NA will at its option, repair or replace, without charges, any product or part which is found to be defective under normal use and service.

THIS WARRANTY DOES NOT EXTEND TO ALUMINUM FILTERS, LIGHTS OR GLASS CANOPIES. This warranty does not cover (a) normal maintenance and service (b) any products or parts which have been subject to misuse, negligence, accident, improper maintenance or repair (except by an authorized ARDA repair centre), faulty installation or installation contrary to recommended installation instructions or (c) cosmetic damage.

ARDA APPLIANCES NA. OBLIGATION TO REPAIR OR REPLACE, AT ARDA APPLIANCES NA'S OPTION, SHALL BE THE PURCHASER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS WARRANTY. Arda Appliances NA SHALL NOT BE LIABLE FOR INCIDENTAL, CONSEQUENTIAL OR SPECIAL DAMAGES ARISING OUT OF OR IN CONNECTION WITH PRODUCT USE OR PERFORMANCE.

This warranty applies only within North America, to hoods installed for use for PRIVATE SINGLE FAMILY USE. If used for COMMERCIAL, MULTI-FAMILY USE or any other purpose, the warranty will be voided.

Removal or disfigurement of the serial plate, will void the warranty.
The purchaser will be responsible for any expenses involved in making the range hood readily accessible for servicing. The purchaser will be responsible for any extra charges where the installation is in a remote location such as un-assumed roads, islands (Vancouver Island and PEI excepted) and areas known as cottage country.
Freight damage is not covered by this warranty.

For an ARDA designated service company, please contact Arda Appliances NA at 1-800-387-3924 (U.S), 1-800-268-4086 (CAN), or service@ardaappliances.com.

Place photocopy of proof of purchase here

Distributed in Canada by / Distribué en Canada par
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Tél: 416-646-2500 Fax: 416-646-2505
1 800 268-4086
www.ardaappliances.com

Arda®
Style your kitchen

Range Hoods/Hottes

Owner`s Manual/Guide d'utilisation

Section 1 - Safety and Installation Guide / Conseils de sécurité et d'installation

Section 2 - Wall Mount Hoods / Hotte Montre Murale
Section 3 - Island Mount Hoods / Hotte Îlot

Section 7: Warranty & Registration / Garantie et enregistrement

Arda®

Style your kitchen

1. CONSIGNES DE SÉCURITÉ IMPORTANTES

*** Lisez attentivement le présent guide d'utilisation avant de procéder à l'installation***

Pour usage domestique dans une cuisine seulement

POUR RÉDUIRE LES RISQUES D'INCENDIE, DE CHOCS ÉLECTRIQUES ET DE BLESSURES, RESPECTEZ LES CONSIGNES SUIVANTES :

1. LES TRAVAUX D'INSTALLATION ET D'ÉLECTRICITÉ DOIVENT ÊTRE CONFIÉS UNIQUEMENT À UN TECHNICIEN QUALIFIÉ CONFORMÉMENT AUX CODES ET NORMES EN VIGUEUR.
2. SI LE CORDON D'ALIMENTATION EST ENDOMMAGÉ, IL DOIT ÊTRE REMPLACÉ PAR LE FABRICANT, PAR UN DE SES AGENTS DE SERVICE OU PAR TOUTE AUTRE PERSONNE QUALIFIÉE POUR ÉVITER TOUT DANGER. TOUTE MODIFICATION REQUISE AUX FINS D'INSTALLATION DE LA HOTTE DOIT ÊTRE EFFECTUÉE UNIQUEMENT PAR UN ÉLECTRICIEN QUALIFIÉ.
3. AVANT DE FAIRE L'ENTRETIEN OU LE NETTOYAGE DE L'APPAREIL, COUPEZ L'ALIMENTATION AU PANNEAU DE SERVICE. VERROUILLEZ LE PANNEAU POUR EMPÊCHER QUE L'ALIMENTATION NE SOIT RÉTABLIE ACCIDENTELLEMENT.
4. UTILISEZ CET APPAREIL UNIQUEMENT DE LA FAÇON PRESCRITE PAR LE FABRICANT.
5. POUR PRÉVENIR LE CONTRE-TIRAGE, LES APPAREILS À COMBUSTION NÉCESSITENT UNE ENTRÉE D'AIR SUFFISANTE POUR LA COMBUSTION ET L'ÉVACUATION DES GAZ PAR LA CHEMINÉE. VEUILLEZ RESPECTER LES DIRECTIVES ET LES NORMES DE SÉCURITÉ DU FABRICANT DES APPAREILS DE CHAUFFAGE PUBLIÉES PAR L'ASSOCIATION NATIONALE DE PROTECTION CONTRE L'INCENDIE ET LA AMERICAN SOCIETY FOR HEATING REFRIGERATION AND AIR CONDITIONING ENGINEERS (ASHRAE), AINSI QUE PAR LES RESPONSABLES DES CODES LOCAUX.
6. AU MOMENT DE COUPER OU DE PERCER DANS UN MUR OU UN PLAFOND, VEILLEZ À NE PAS ENDOMMAGER LE CÂBLAGE ÉLECTRIQUE EXISTANT OU TOUT AUTRE SERVICE NON APPARENT.
7. LES VENTILATEURS RACCORDÉS À UN CONDUIT D'AÉRATION DOIVENT TOUJOURS DISPOSER D'UNE SORTIE VERS L'EXTÉRIEUR.
8. POUR RÉDUIRE LE RISQUE D'INCENDIE, UTILISEZ UNIQUEMENT DES CONDUITS D'AÉRATION EN MÉTAL.
9. CET APPAREIL DOIT ÊTRE MIS À LA TERRE.

POUR RÉDUIRE LE RISQUE D'INCENDIE CAUSÉ PAR DE LA GRAISSE SUR LA CUISINIÈRE :
1. Ne laissez jamais un appareil sans surveillance lorsque celui-ci est réglé à haute intensité. Les déversements peuvent causer de la fumée et des dépôts graisseux inflammables. Faites chauffer tout type d'huile lentement à basse ou à moyenne intensité.

2. Mettez toujours la hotte en MARCHE lorsque vous cuisinez à haute intensité.
3. Nettoyez les ventilateurs fréquemment. La graisse ne doit pas s'accumuler sur le ventilateur ou le filtre.
4. Utilisez des ustensiles de cuisine de taille appropriée. Servez-vous toujours de chaudrons et de poêles de tailles correspondant à la surface de l'élément chauffant.
chaudrons et de poêles de tailles correspondant à la surface de l'élément chauffant.

POUR RÉDUIRE LE RISQUE DE BLESSURES DANS LE CAS D'INCENDIE CAUSÉ PAR DE LA GRAISSE SUR LA CUISINIÈRE, RESPECTEZ LES CONSIGNES SUIVANTES :

1. ÉTOUFFEZ LES FLAMMES à l'aide d'un couvercle étanche, d'une plaque à biscuits ou d'un plateau en métal, puis fermez l'alimentation du brûleur. Si les flammes ne s'éteignement pas immédiatement, évacuez les lieux et appelez le service d'incendie.
2. NE RAMASSEZ JAMAIS UN USTENSILE DE CUISINE EN FEU - Vous risquez de vous brûler.
3. N'UTILISEZ PAS D'EAU, ni de serviette mouillée- il en résulterait une violente explosion de vapeur.
4. Utilisez un extincteur SEULEMENT si :
• vous êtes certain de posséder un extincteur de classe ABC et vous savez déjà comment vous en servir;
• l'incendie est de faibles proportions et se limite à l'endroit où le feu s'est déclaré;
• quelqu'un veille à joindre le service d'incendie;
• vous parvenez à combattre l'incendie en gardant le dos tourné contre une issue.

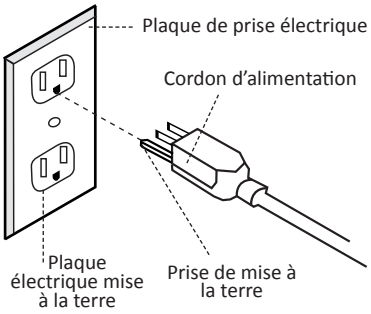
MISE EN GARDE

1. POUR RÉDUIRE LE RISQUE D'INCENDIE ET ÉVACUER L'AIR CORRECTEMENT, ASSUREZ-VOUS D'INSTALLER DES CONDUITS D'AÉRATION AVEC SORTIE VERS L'EXTÉRIEUR. N'ÉVACUEZ PAS L'AIR VERS LES ESPACES ENTRE LES MURS OU LE PLAFOND, NI DANS LE GRENIER, DANS UN VIDE SANITAIRE OU DANS LE GARAGE.
2. SOYEZ PRUDENT LORSQUE VOUS MANIPULEZ DES PRODUITS NETTOYANTS OU DES DÉTERGENTS.
3. SOUS LA HOTTE, ÉVITEZ D'UTILISER DES ALIMENTS QUI PRODUISENT DES FLAMMES.
4. LA HOTTE DOIT SERVIR UNIQUEMENT À ÉVACUER LA FUMÉE PROVENANT DE LA CUISSON DANS UNE CUISINE RÉSIDENTIELLE. LE FABRICANT DÉCLINE TOUTE RESPONSABILITÉ DANS LE CAS D'UNE AUTRE UTILISATION DE L'APPAREIL.
5. À CAUSE DE LA GRANDE DIMENSION ET DU POIDS DE LA HOTTE, NOUS RECOMMANDONS QUE SON INSTALLATION SOIT EXÉCUTÉE PAR DEUX PERSONNES.
6. UTILISEZ L'APPAREIL UNIQUEMENT AVEC UN ENSEMBLE DE CÂBLES ET DE CONNEXIONS APPROUVÉS.
7. VEUILLEZ LIRE L'ÉTIQUETTE DES CARACTÉRISTIQUES APPOSÉE SUR LE PRODUIT POUR OBTENIR PLUS DE RENSEIGNEMENTS ET DE DIRECTIVES.

2. HOTTES À INSTALLATION MURALE

Instructions d'installation

Avant de commencer...

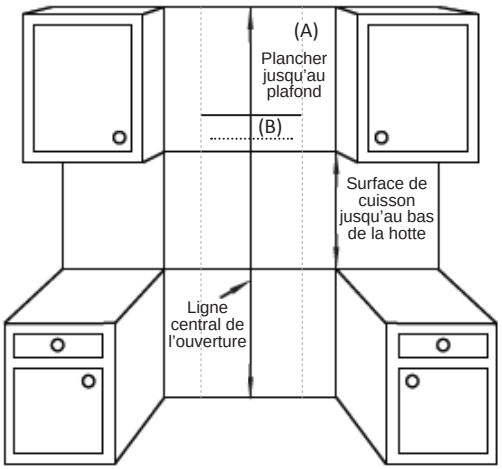


1. Lisez tout le guide attentivement.
2. Les hottes ARDA respectent les normes ETL (Electrical Testing Laboratories) et CSA. Assurez-vous de respecter les exigences du code du bâtiment local, le cas échéant.
3. Cet appareil a été fabriqué conformément aux normes d'un appareil de classe I. Une mise à la terre est donc requise. Nous vous fournissons une prise de 115 V. La hotte doit être installée de façon à ce que la prise soit facile d'accès.
4. Cet appareil a été conçu pour fonctionner lorsque raccordé à un conduit d'aération en mode de circulation d'air. Suivez les instructions d'installations appropriées.

Planification de l'installation

1. Mesurez la hauteur du plancher au plafond. Cette hotte peut être installée sur des murs d'une hauteur variant entre 20,32 cm et 22,86 cm (8 po et 9 po).
2. Déterminez le point central de l'ouverture. Marquez une ligne à l'aide d'un fil à plomb à l'intersection de ce point, du plafond jusqu'à la cuisinière ou à la plaque de cuisson.
3. Vérifiez le guide d'utilisation de la cuisinière ou de la plaque de cuisson pour connaître les distances minimales et maximales requises au-dessus de la surface de cuisson. Marquez cette distance minimale sur la ligne centrale.
4. Déterminez l'emplacement du conduit d'aération qui se prolongera entre la hotte et l'extérieur. Des conduits d'aération courts et droits fournissent le maximum de circulation d'air.

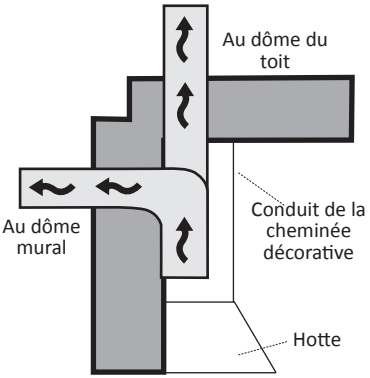
5. Nous vous fournissons une prise de 115 V. La hotte doit être installée de façon à ce que la prise soit facile d'accès.



5. Si vous avez besoin d'un dispositif de circulation d'air, vous pouvez vous en procurez un chez votre détaillant en communiquant avec nous au www.ardaappliances.ca.

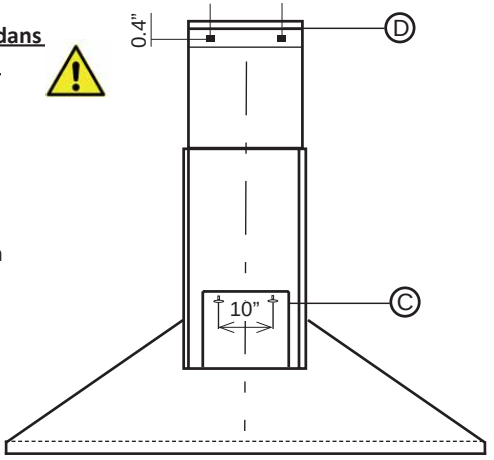
Installation du conduit d'aération

1. Déterminez l'emplacement du conduit d'aération qui se prolongera entre la hotte et l'extérieur. Les hottes Arda évacuent l'air à la verticale vers le haut, du plafond jusqu'au toit. Elles peuvent être raccordées à un conduit menant derrière la cheminée d'évacuation à travers un mur extérieur. Un conduit d'aération court et droit fournira le maximum de circulation d'air. Un conduit long et coudé diminuera l'efficacité du ventilateur.



2. Posez un dôme de toit ou un dôme mural. Raccordez au dôme un conduit métallique rond de 15,24 cm (6 po) et procédez en sens inverse en vous rapprochant de la hotte. Assurez l'étanchéité parfaite des joints à l'aide de ruban adhésif en toile.

3. **L'air expulsé ne doit pas être évacué dans un conduit qui sert à expulser la fumée provenant de d'autres appareils.**

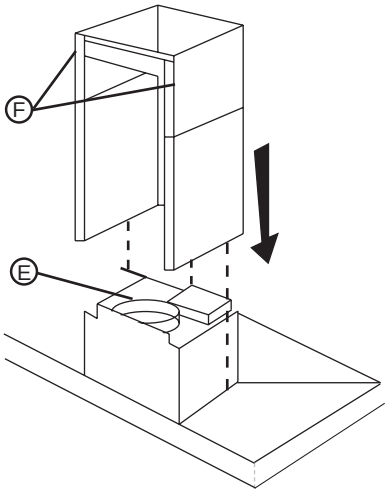


Installation murale

1. Avant d'installer la hotte, branchez-la et faites un essai pour déterminer le bon fonctionnement de tous les éléments.
2. Retirez les filtres du dessous de la hotte pour ne pas les endommager pendant l'installation.
3. Avec l'aide de quelqu'un, maintenez temporairement la hotte en position en vous assurant que sa partie inférieure est au-dessus de la ligne de distance minimale requise de la surface de cuisson. Marquez sur le mur l'emplacement des deux trous pour les vis de montage.
4. Percez des trous (C) aux distances indiquées. Utilisez des vis et des ancrages appropriés pour votre type de mur (ex. : béton armé, cloison sèche, etc.). S'il y a lieu, préparez le mur arrière en y fixant un cadre croisé pour assurer une installation

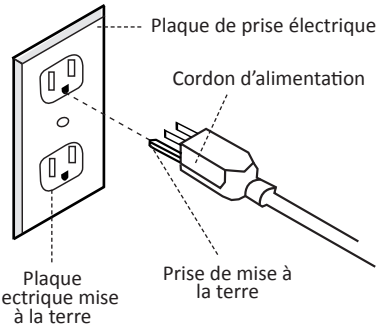
sécuritaire.
5. Placez la hotte sur les vis murales. Alignez la hotte horizontalement avec les armoires. Une fois la hotte en position adéquate, fixez-la fermement en place en serrant les vis (A).
6. Fixez un tube de conduit d'aération en aluminium de 15,24 cm (6 po) (non inclus) au conduit d'évacuation à l'aide de ruban adhésif en toile en fermant tous les joints (C).

Installation de la cheminée d'évacuation décorative



1. Desserrez délicatement les pièces télescopiques de la cheminée d'évacuation sans toutefois les séparer.
2. Disposez le câble d'alimentation électrique à l'intérieur de la cheminée d'évacuation décorative.
3. Réglez la largeur du support pour qu'elle corresponde à celle du conduit supérieur. Fixez le support au plafond à l'aide des vis (D) de façon qu'il soit centré et aligné avec la hotte tout en étant à la distance requise du plafond.
4. Fixez l'intérieur de la cheminée d'évacuation décorative sur le support à l'aide des vis fournies (F).
5. Faites glisser la partie extérieure de la cheminée d'évacuation par-dessus le conduit d'évacuation.

3. HOTTE INSTALLÉE AU-DESSUS D'UN ÎLOT

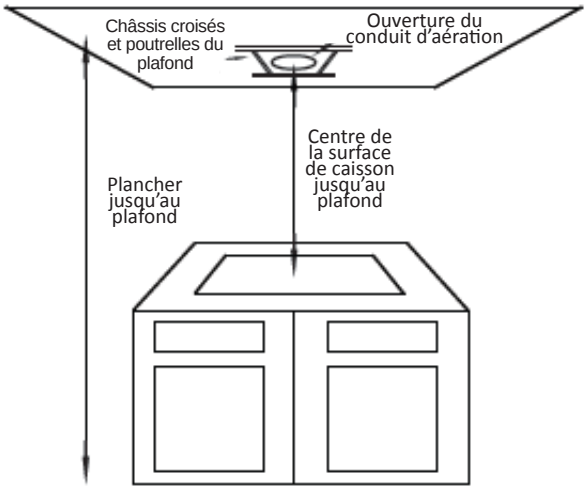


Instructions d'installation

Avant de commencer...

1. Lisez tout le guide attentivement.
2. Les hottes ARDA respectent les normes ETL (Electrical Testing Laboratories) et CSA. Assurez-vous de respecter les exigences du code du bâtiment local, le cas échéant.
3. Cet appareil a été fabriqué conformément aux normes d'un appareil de classe I. Une mise à la terre est donc requise. Nous vous fournissons une prise de 115 V. La hotte doit être installée de façon à ce que la prise soit facile d'accès.
4. Cet appareil a été conçu pour fonctionner lorsque raccordé à un conduit d'aération en mode de circulation d'air. Suivez les instructions d'installation appropriées.

1. Mesurez la hauteur du plancher au plafond. Cette hotte peut être installée sur des murs d'une hauteur variant entre 20,32 cm et 22,86 cm (8 po et 9 po).
2. Déterminez le point central de la cuisinière ou de la plaque de cuisson. Faites descendre un fil à plomb du plafond jusqu'à ce point sur la surface de cuisson. *Marquez l'emplacement du commencement du fil à plomb sur le plafond.*
3. Autour de ce point au plafond, installez un châssis croisé entre les poutrelles du plafond qui soutiendra le poids de la hotte.
4. Vérifiez le guide d'utilisation de la cuisinière ou de la plaque de cuisson pour

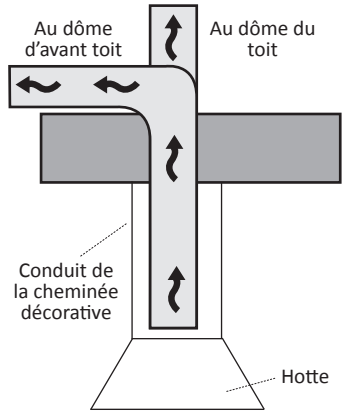

Châssis croisés et poutrelles du plafond
Ouverture du conduit d'aération
Centre de la surface de caisson jusqu'au plafond
Plancher jusqu'au plafond

Visitez notre site à l'adresse www.ardaappliances.com

connaître les distances minimales et maximales requises au-dessus de la surface de cuisson. La distance minimale requise entre tout élément ou la hauteur de la flamme et la surface combustible la plus près est de 61 cm (24 po).
5. Déterminez l'emplacement du conduit d'aération qui se prolongera entre la hotte et l'extérieur. Des conduits d'aération courts et droits fournissent le maximum de circulation d'air.
6. Tous les travaux d'installation et d'électricité doivent être confiés uniquement à un technicien qualifié conformément aux codes et normes en vigueur.

Installation du conduit d'aération

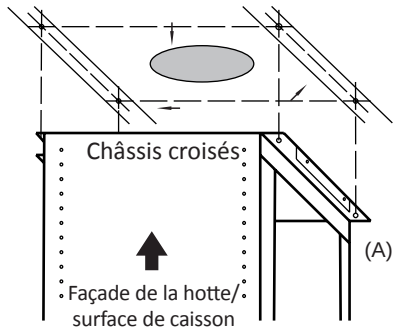
1. La marque faite au plafond à l'étape précédente indique l'emplacement du conduit d'aération de 15,24 cm (6 po) qui se prolongera à travers le plafond. Autour de ce point au plafond, installez un châssis croisé entre les poutrelles du plafond qui soutiendra le poids de la hotte.
2. Les hottes Arda évacuent l'air à la verticale vers le haut, du plafond jusqu'au toit. Elles peuvent être raccordées à un conduit horizontal situé au-dessus du plafond, jusqu'à un dôme d'avant-toit.
3. Posez un dôme de toit ou d'avant-toit. Raccordez au dôme un conduit métallique rond de 15,24 cm (6 po) et procédez en sens inverse, en vous rapprochant de la hotte. Assurez l'étanchéité parfaite des joints à l'aide de ruban adhésif en toile.
4. **L'air expulsé ne doit pas être évacué dans un conduit qui sert à expulser la fumée provenant d'autres appareils.**



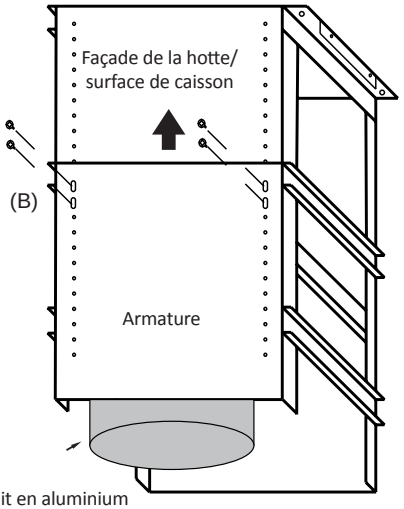
Installation au plafond

1. Retirez la hotte de son emballage. Branchez-la et faites un essai pour déterminer le bon fonctionnement de tous les éléments.
2. Séparez les parties internes et externes de l'armature.
3. Remarquez le côté de l'armature dotée d'une flèche. Une fois la hotte installée, c'est de ce côté que se trouveront les commandes de la hotte.
4. Centrez la partie supérieure de l'armature au plafond autour de l'ouverture au plafond destinée

Ouverture du conduit d'aération

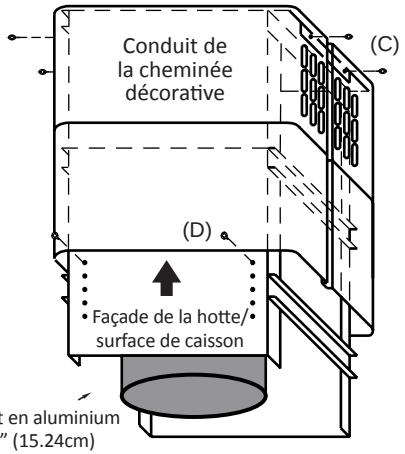


au conduit d'évacuation. Assurez-vous a) que les marques coïncident avec le châssis-croisé entre les poutrelles du plafond et b) que l'armature est au même niveau que la surface de cuisson en-dessous.
5. Marquez l'emplacement des vis supérieures sur le plafond.
6. Vissez partiellement trois des quatre vis dans le plafond à l'endroit des marques. Insérez la partie supérieure de l'armature, en la faisant tourner pour qu'elle soit placée correctement.
7. Vissez la quatrième vis. Serrez les trois autres vis. L'armature devrait maintenant être fermement fixée au plafond.
8. Placez l'armature inférieure sur l'armature supérieure. Réglez la hauteur à la distance requise à l'aide des vis fournies.
9. Fixez un conduit d'aération en aluminium de 15,24 cm (6 po) (non inclus) au conduit dans le plafond. Scellez tous les joints.



Installation de la cheminée d'évacuation décorative

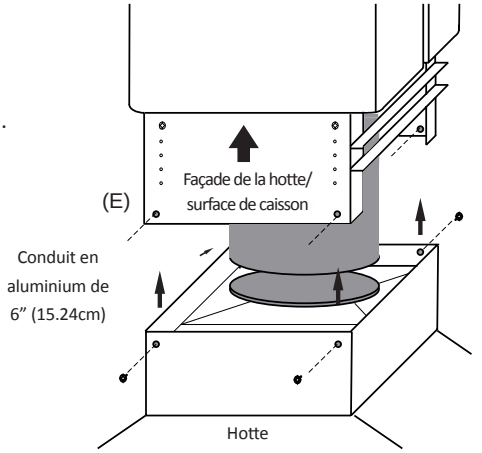
1. Séparez soigneusement les pièces télescopiques de la cheminée d'évacuation.
2. Fixez la pièce intérieure de la cheminée d'évacuation décorative au sommet de l'armature à l'aide des vis fournies.
3. Faites glisser la partie extérieure de la cheminée d'évacuation décorative sur l'armature par-dessus le conduit d'évacuation interne et maintenez-la en place temporairement à l'aide de deux vis.



Installation de la hotte

Veuillez prendre note que pour ne pas endommager la hotte, trois personnes sont nécessaires pour effectuer l'installation.

1. Retirez les filtres à graisses de la hotte.
2. Demandez l'aide de deux autres personnes pour soulever la hotte. En procédant par le dessous, soulevez l'appareil jusqu'à ce que l'armature inférieure de l'appareil s'insère à l'intérieur de l'armature inférieure de la hotte de la cuisinière. Assurez-vous de placer l'appareil pour que les commandes soient à l'avant. Vissez la hotte à l'armature.
3. Fixez un conduit d'aération en aluminium de 15,24 cm (6 po) au raccord de conduit de la hotte. Scellez tous les joints.



4. Branchez l'appareil. Remarque : Les travaux d'électricité doivent être confiés à un technicien qualifié conformément aux codes et normes en vigueur. Cette hotte doit être correctement mise à la terre.
5. Retirez les vis qui maintiennent temporairement en place la partie inférieure de la cheminée d'évacuation décorative.
6. En travaillant de l'intérieur de la hotte, vissez la partie inférieure de la cheminée à la hotte.
7. Réinstallez les filtres à graisses.

4. INSTRUCTIONS D'UTILISATION ET D'ENTRETIEN

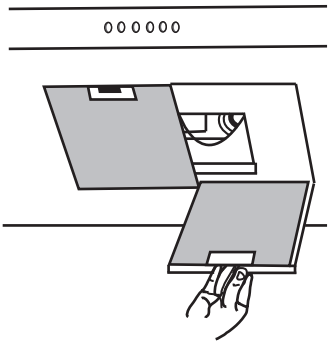
Fonctionnement

1. Pour un rendement optimal en matière d'évacuation des odeurs, nous vous recommandons de mettre la hotte de la cuisinière en marche avant de commencer la cuisson et de la laisser en marche pendant 15 minutes après la cuisson.
2. Nettoyez les surfaces de la hotte régulièrement à l'aide d'un détergent non abrasif.
3. Le filtre à graisses capte les particules de graisse en suspension dans l'air. La graisse et la saleté s'accumuleront dans le filtre selon la fréquence d'utilisation de votre cuisinière ou de votre plaque de cuisson.
4. Pour prévenir les risques d'incendie, nous vous recommandons de nettoyer le filtre en aluminium au moins tous les deux mois.

AVERTISSEMENTS : : Ne tentez pas de retirer les filtres pendant que la hotte est en marche.
Débranchez la prise électrique avant d'effectuer tout entretien.
Cet appareil n'est pas conçu pour être utilisé sans supervision par de jeunes enfants ou des personnes handicapées.
La pièce doit disposer d'une aération suffisante lorsque la hotte est utilisée en même temps que d'autres appareils à combustion.

Nettoyage des filtres

1. Retirez les filtres de la hotte et lavez-les dans une solution d'eau et de détergent liquide, en les laissant tremper au besoin. Rincez-les abondamment à l'eau tiède et laissez-les sécher.
2. Les filtres peuvent aussi être lavés au lave-vaisselle.
3. Les panneaux d'aluminium peuvent changer de couleur après plusieurs lavages. Cette situation est normale et ne modifie en rien le rendement de la hotte.
4. Vous pouvez obtenir des filtres de rechange à cette adresse : www.ardaappliances.com



5. FONCTIONS DES BOUTONS DE COMMANDE

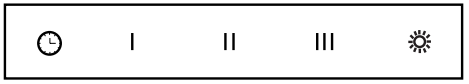
Commande à bouton

A- Alimentation/Arrêt
B- Vitesse 1
C= Vitesse 2
D=Vitesse 3
E= Lampe

Commande à bouton

A- Alimentation/Arrêt
B- Vitesse 1
C= Vitesse 2
D=Poussée de puissance
E= Lampe

Commande à bouton avec minuterie



A- Minuterie/15 minutes
B= Vitesse 1/Arrêt
C=Vitesse 2/Arrêt
D=Vitesse 3/Arrêt
E= Lampe

Commande à bouton électronique

A-Minuterie/15 minutes
B- Réglage de la vitesse « - »
C= Afficheur à DEL
D=Réglage de la vitesse « + »
E= Lampe

Commande à bouton avec capteur

A-Minuterie/15 minutes
B- Réglage de la vitesse « - »
C= Afficheur à DEL
D=Réglage de la vitesse « + »
E= Lampe

Commande à bouton avec capteur

A= Changer le filter
B= Minuterie/15 minutes
C= Réglage de la vitesse « - »
D= Horloge Digitale
E1= Minuteur
E2= Minuteur à délais
F = Réglage de la vitesse « + »
G= Minuteur
H= Lampe

Éclairage

Selon le modèle de hotte ARDA, chacune est dotée d'un des trois types d'éclairage ci-après : incandescent, halogène ou DEL. L'éclairage est conçu pour être utilisé lors de la cuisson et non pas pendant de longues périodes de temps pour éclairer votre cuisine. L'utilisation prolongée des lampes peut réduire la durée de vie des ampoules.
AVERTISSEMENT : Ne touchez pas aux ampoules et ne les remplacez pas pendant que la hotte est en marche. Laissez refroidir l'ampoule avant de la retirer.

Comment remplacer les ampoules

Utilisez uniquement le même type d'ampoule que celles correspondant aux normes d'origine. Vous pouvez obtenir des ampoules de rechange à l'adresse suivante : www.ardaappliances.com

Ampoules incandescentes

Dévissez l'ampoule soigneusement. Le verre peut éclater. Remplacez-la par une ampoule de même dimension et de même intensité.

Lampes halogènes et à DEL

Retirez le filtre à graisses puis appuyez sur l'ampoule pour la faire sortir de son support. Débranchez l'ampoule du faisceau électrique. Évitez tout contact direct de vos mains sur les lentilles.
Remplacez l'ampoule endommagée en inversant les étapes. Remettez-la en place et vous entendrez d'un déclic.

6.GUIDE DE DÉPANNAGE

Problème	Raison possible	Solution
La hotte ne se met pas en marche	Aucune alimentation électrique.	Vérifiez si la prise est branchée
		Vérifiez si l'alimentation principale est en position de marche « ON ».
	Le cordon d'alimentation est endommagé.	Appelez le service à la clientèle d'ARDA.
Faible circulation d'air	Les filtres à graisses en aluminium sont obstrués.	Nettoyez les filtres et remettez-les en place une fois secs.
	Le filtre au charbon est obstrué. L'appareil fonctionne seulement en mode circulation d'air.	Remplacez les filtres au charbon.
La hotte vibre	La hotte n'est pas fixée solidement en place.	Vérifiez l'installation de la hotte. Resserrez les vis de montage.
Le moteur fonctionne mais il n'y a pas de circulation d'air	La valve papillon est bloquée.	Appelez le service à la clientèle d'ARDA.
Le moteur s'arrête après quelques minutes	Le dispositif de sécurité en cas de température élevée a été activé.	La cuisine n'est pas suffisamment aérée.
	La hotte est installée trop près de la surface de cuisson.	La hotte doit se trouver à une distance d'au moins 61 cm (24 po) de la cuisinière.
Forte odeur de cuisson	La vitesse du ventilateur est trop basse.	Utilisez un des réglages de vitesse plus élevée
	Les filtres au charbon ne sont pas installés.	Les filtres au charbon doivent être installés pour utiliser le mode circulation d'air.
De l'huile tombe goutte à goutte sur la cuisinière	Les filtres à graisses en aluminium sont saturés.	Lavez les filtres à graisses en aluminium.
Bruit de ronronnement	Quelque-chose entre en contact avec la lame du ventilateur.	Appelez le service à la clientèle d'ARDA.
Les lampes s'allument mais le ventilateur ne fonctionne pas		Appelez le service à la clientèle d'ARDA.
Le ventilateur fonctionne, mais les lampes ne s'allument pas		Appelez le service à la clientèle d'ARDA.

7. GARANTIE LIMITÉE

Arda Appliances NA garantit tous ses produits de hottes contre tout défaut de matériau ou de fabrication pour une période de UN AN à partir de la date d'achat initiale. De plus, elle offre une garantie sur le moteur (pièces uniquement) pour une période additionnelle d'un an. IL N'Y A AUCUNE AUTRE GARANTIE, EXPRESSE OU TACITE, Y COMPRIS, MAIS SANS S'Y LIMITER, TOUTE GARANTIE EXPRESSE OU TACITE, OU DE QUALITÉ MARCHANDE OU D'APTITUDE À UNE FIN PARTICULIÈRE. Une preuve d'achat ou une facture originale peut être requise pour faire une réclamation au titre de la garantie. Gardez-en une photocopie sous la main.
Si la propriété dans laquelle la hotte est installée est vendue au cours de la période de garantie, le nouveau propriétaire est couvert par la garantie jusqu'à l'échéance de la garantie initiale du premier acheteur.
Pendant cette période d'un an, Arda Appliances NA. peut, à sa discrétion, réparer ou remplacer sans frais tout produit ou pièce comportant des défectuosités dans des conditions d'utilisation et d'entretien normales.

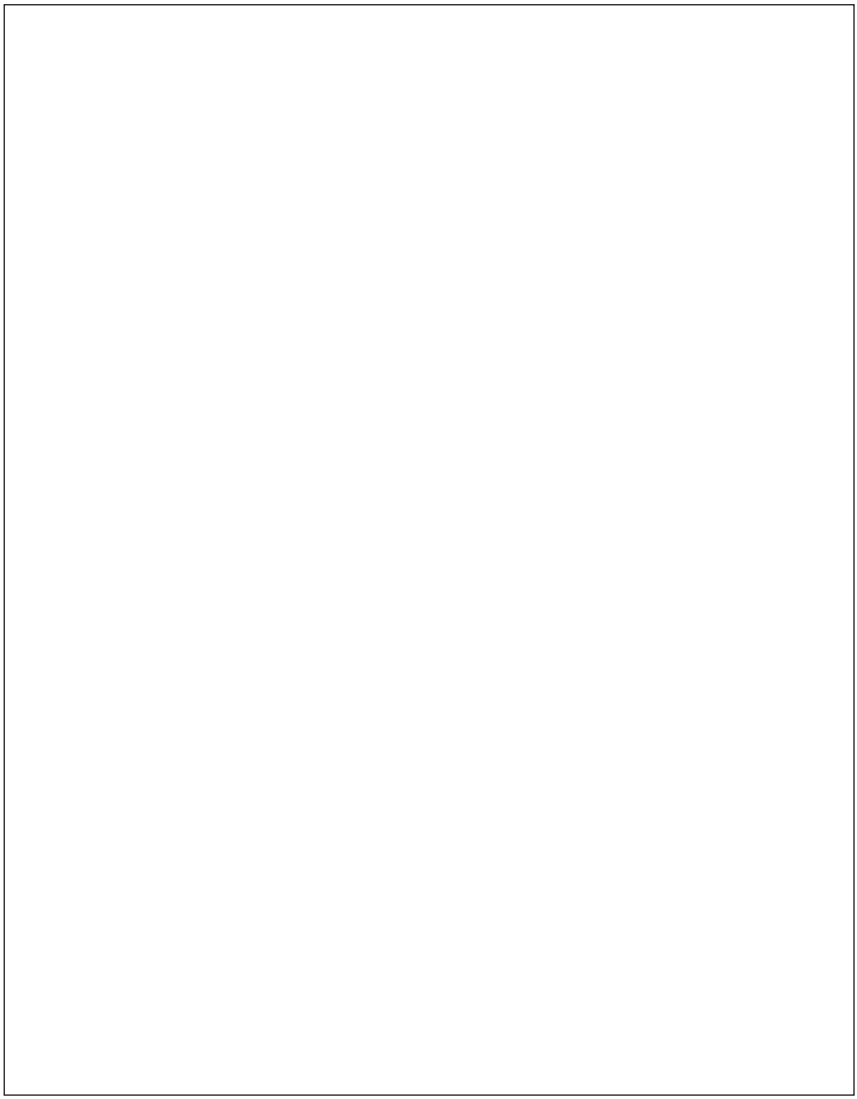
LA PRÉSENTE GARANTIE NE S'APPLIQUE PAS AUX FILTRES EN ALUMINIUM, AUX LAMPES NI AUX MARQUISES EN VERRE. La présente garantie ne couvre pas (a) l'entretien et le service normal; (b) tout produit ou toute pièce ayant fait l'objet d'une utilisation abusive, de négligence, d'un accident, d'un entretien négligé ou d'une réparation fautive (à l'exception des réparations effectuées par un centre de réparation autorisé de Arda), d'une installation incorrecte ou contraire aux instructions d'installation, ou de dommages d'ordre esthétique.

L'OBLIGATION D'ARDA APPLIANCES NA. DE PROCÉDER À UNE RÉPARATION OU À UN REMPLACEMENT, À LA DISCRÉTION DE ARDA APPLIANCES NA, CONSTITUE LE SEUL ET UNIQUE RECOURS DE L'ACHETEUR AU TITRE DE LA PRÉSENTE GARANTIE. ARDA APPLIANCES NA. NE POURRA ÊTRE TENUE RESPONSABLE DE DOMMAGES INDIRECTS, CONSÉCUTIFS OU SPÉCIAUX DÉCOULANT DE L'UTILISATION DU PRODUIT OU DE SON RENDEMENT OU QUI Y SONT LIÉS.
Cette garantie, uniquement en vigueur au Canada, s'applique à une hotte installée à des fins d'utilisation PRIVÉE dans une MAISON UNIFAMILIALE. Si l'appareil est utilisé à des fins COMMERCIALES, DANS UN LOGEMENT MULTIFAMILIAL ou dans tout autre but, la garantie sera annulée.

Le fait de retirer ou de détériorer la plaque du numéro de série annule la garantie.
L'acheteur est responsable de tout frais engagés pour rendre la hotte accessible à des fins de réparation et d'entretien. L'acheteur doit assumer les coûts additionnels, le cas échéant, lorsque l'appareil est installé dans un lieu éloigné comme sur une route non répertoriée ou une île (à l'exception de l'île de Vancouver et de l'Île-du-Prince-Edward), et dans des lieux connus comme étant des régions de villégiature.
La présente garantie ne couvre pas les dommages durant le transport.
Pour connaître les centres de services Arda, veuillez communiquer avec Arda Appliances NA. au 1-800-387-3924 **(U.S/E.U)**, 1-800-268-4086 (CAN) ou à service@ardaappliances.com.

Visitez notre site à l'adresse www.ardaappliances.com

Placer une photocopie de la preuve d'achat ici



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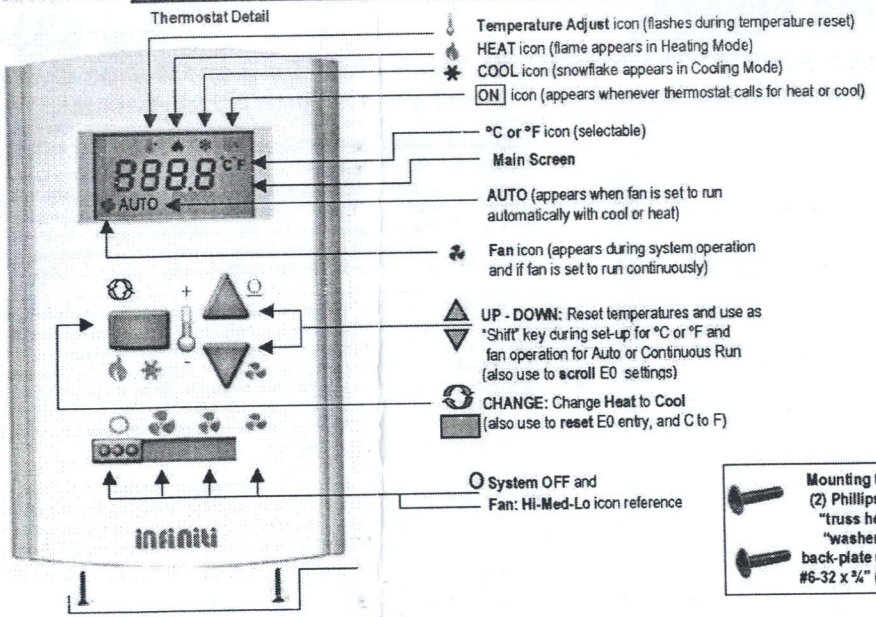
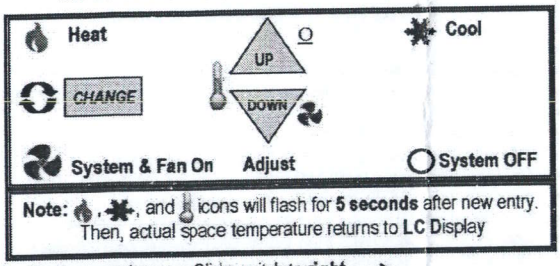
Arda®
Style your kitchen

INSTALLER- please leave this important set-up document with occupant/owner/manager


Thermostat Detail
Temperature Adjust icon (flashes during temperature reset)
HEAT icon (flame appears in Heating Mode)
COOL icon (snowflake appears in Cooling Mode)
ON icon (appears whenever thermostat calls for heat or cool)
°C or °F icon (selectable)
Main Screen
AUTO (appears when fan is set to run automatically with cool or heat)
Fan icon (appears during system operation and if fan is set to run continuously)
UP - DOWN: Reset temperatures and use as "Shift" key during set-up for °C or °F and fan operation for Auto or Continuous Run (also use to scroll E0 settings)
CHANGE: Change Heat to Cool (also use to reset E0 entry, and C to F)
System OFF and Fan: Hi-Med-Lo icon reference
Mounting to box: (2) Phillips wider "truss head" or "washer head" back-plate screws #6-32 x ¾" (20mm)
AUTO
infiniti

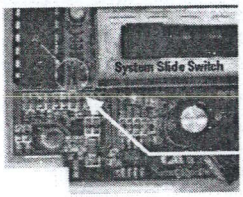
User Guide: Thermostat Set-Up



Note: , , and icons will flash for **5 seconds** after new entry. Then, actual space temperature returns to **LC** Display

1. **To turn system on:** Slide switch to **right** →
2. **Fan speed**: select fan speed icon with slide switch **Hi Med Lo**
3. ⚠ *Put slide switch in slot (click). Do not hold on bridge between slots (no fan)*
4. **Change** from **Heat to Cool:** press ***CHANGE*** button only
5. **Adjust temperature**: press UP **or** DOWN button only
6. **Fan: Continuous:** *operates continuously at selected speed*: **Press** and **"hold"** DOWN button like a "Shift" key, then press ***CHANGE*** button until ***Cont*** appears in center screen
7. **Fan: Auto:** *operates automatically with system ON at selected speed*: **Press** and **"hold"** DOWN button like a "Shift" key, then press ***CHANGE*** button until ***Auto*** appears in center screen
8. **Change** from **°C to °F:** Press and **"hold"** UP button like a "Shift" key, then press ***CHANGE*** button until **°C** becomes **°F** in screen (reversible).

External Sensor Detail
(Remove Circuit Board from Enclosure)



NTC Thermister 3k
Cut jumper J2 on lower left area of board when external sensor is used

External Sensors available from

Greystone: Thermister- TE series, NTC, 3k ohm
www.greystoneenergy.com
Kele: Thermister- KTR Series, NTC, 3k ohm
www.kele.com
Veris: Thermister- TC & TS series, NTC, 3k ohm
www.veris.com

Wiring practices:

External Sensors:
Recommend 18AWG twisted pair shielded.
(optional) Earth Ground one end of shield only.
Standard 18 AWG twisted pair may be used so long as not run in parallel proximity to line voltage wire or near fluorescent lighting.

⚠ **Multi-conductor bundle to common terminal:** See Page 3 Figure 1 *(use field applied leader and wire nut as shown)*

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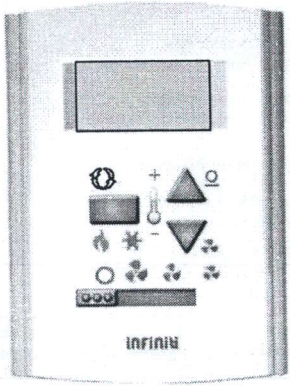
infiniti®

INF6334B

Digital Fan Coil Thermostat with "Auto-Flow" for 2 and 4-Pipe Systems, or for a combination fan package of DX cooling plus hot water coil (or other heating media)



Features and Specifications for "infinite" Applications

Infiniti's "Auto-Flow" feature cycles (exercises) heating and cooling zone valves or pumps for one minute every twenty-four hours. This helps to purge static fluid through fan coils or radiant loops. Exercising zone valves or pumps on a timed basis, helps reduce off-season maintenance by minimizing valve stem and pump rotor seizure. Proper system operation is subject to regular inspection and maintenance. Auto-Flow features may be disabled for other applications by re-programming (see page 4).

⚠ ***Caution Note to Installer: DX fan coil cooling applications with adjacent hot water coil...*** *This room thermostat is designed for space comfort and is not an equipment protection limiting device. If this thermostat controls a DX cooling coil with an adjacent hot water heating coil, disable E13, page 4. The compressor must have low ambient protection and circuit disconnect. Fan air flow proving or water coil low limit switch is required to help avoid adjacent water coil freezing in the event of thermostat fan circuit disruption, motor failure, loose connections, clogged filters, etc. Low fan speed must have sufficient velocity to avoid icing DX coil. Compressor short cycle protection can be field re-adjusted as necessary, (see E05 page 4).*

Other types of Heating: For other than hot water heat coil, **disable** Auto-Flow timer **E14, page 4.** See other E0 information for proper settings on page 4 to disable, enable, or re-adjust operational functions. Electric strip heaters and fossil fuel burners must have high limit protection. **To avoid short cycling, or no cycling, do not exceed maximum thermostat current draw.**

Features:

The INF6334B is a stand-alone micro-processor based thermostat with LC Display. It is a sensitive, electronic instrument designed to control fans, valves, relays, in 2 and 4-pipe fan coil heating and cooling applications using an OEM relay board for line volt switching. It may also be used with DX cooling, and other heating medias in a fan package.

The "Auto Flow" exercising feature helps to prevent seizing of valve stems and pump rotors. ***Disable Auto-Flow timers for DX cooling and non-hot water heating applications.*** Default for cycle-flow timer is ON.

Thermostat operation may be configured as Heat - Cool, Auto-changeover, Heat-only, or Cool-only. Default program is Heat - Cool. Universal icons prompt user entry and input.

3 - speed Fan operation may be programmed as **Auto** *(runs only whenever system is ON)*, or **Cont** for continuous ventilation in Hi-Med-Lo.

Offset built-in: The INF6334B will accept a remote "unoccupied or night setback" dry contact signal from a building energy management system, timer, or other interlock switch.

The INF6334B will accept an External Sensor.

Specifications: Supply Voltage- 24 VAC

- Electrical Rating: 2A run max, 12A locked rotor (inrush)
- Switch Output: 2 SPDT relays for up to 4-Pipe
- Ambient Rating: 0-50°C or 32 to 122°F @ 5-95% RH (non-condensing)
- System "ON" display
- Room temperature digital display is set point adjustable on demand
- Fan AUTO or continuous operation in 3 speeds
- Deg. C or F selectable
- Set point Range: 18-30°C or 64-90°F
- Display Range: 18-30°C or 64-90°F
- Display Resolution: 0.1°C (0.1°F)
- Indication Accuracy: +/- .5°C (.9°F)
- Differential: Proportional plus Integral (P+I) algorithm anticipation
- Dead band (E0 1): preset @ 4°C (8°F) installer adjustable 1-5°C (2-10°F)
- Non-volatile memory (EPROM) retains settings during power loss
- Field selectable (E11) Heat-or Cool, Auto-changeover, Heat-only, Cool-only
- Cooling (E0 4): 5 min. preset (1-5 min. installer adjustable short-cycle protection)
- Heating (E0 5): 3 min. preset (1-5 min. installer adjustable short-cycle protection)
- **Cooling Auto-Flow** (exercise) timer (E13) ***disable for DX application***
- **Heating Auto-Flow** (exercise) timer (E14) ***disable for heat other than hot water***
- External Sensor capability
- Remote Input from building automation system, hotel card key, occupancy sensor, etc.
- Unoccupied (E02) Cooling set up limit (Energy Management)
- Unoccupied (E03) Heating set down limit (Energy Management)
- Occupied (E06) Cooling Range set down limit **(avoids tampering/overcooling)**
- Occupied (E07) Heating Range set up limit **(avoids tampering/overheating)**
- Dimensions: mm: 75 W x 120 H x 26 D (3" W x 4 3/4" H X 1" D)
- Construction: white, self extinguishing ABS
- Mounts directly on vertical 1 7/8" x 3" or 2" x 4" switch box
- Wiring: 7 conductor 18 AWG solid or stranded (+ 3 optional see diagram)

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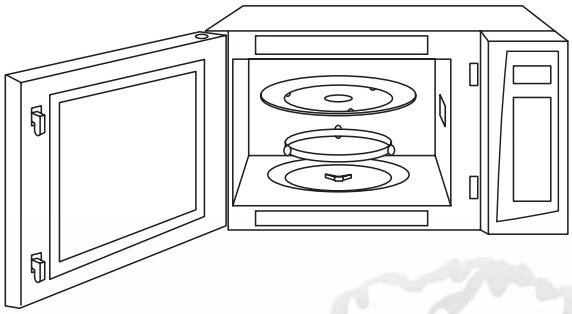
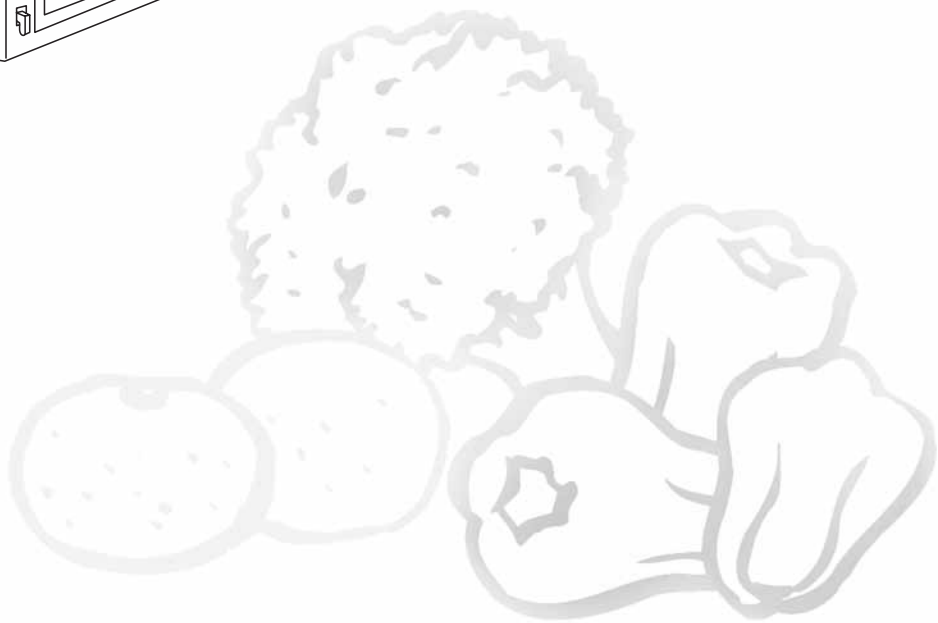
Panasonic®

Operating Instructions
Microwave Oven

Models: NN-SN676S/SN667W/SN667B



INVERTER
1200 W



READ ALL INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN.
Inverser le manuel pour lire les instructions en français.

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Microwave Oven Safety

Your safety and the safety of others are very important.

We have provided important safety messages in this manual and on your appliance. Always read and obey all safety messages.

This is the safety alert symbol. It is used to alert you to potential hazards that can kill or hurt you and others.
All safety messages will follow the safety alert symbol and either the word “DANGER”, “WARNING” or “CAUTION”. These words mean:

⚠ DANGER You can be killed or seriously injured if you don’t immediately follow instructions.

⚠ WARNING You can be killed or seriously injured if you don’t follow instructions.

⚠ CAUTION You can be exposed to a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
(b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
(c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
  (1) door (bent),
  (2) hinges and latches (broken or loosened),
  (3) door seals and sealing surfaces.
(d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

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Thank you for purchasing a Panasonic Microwave Oven.

Your microwave oven is a cooking appliance and you should use as much care as you use with a stove or any other cooking appliance. When using this electric appliance, basic safety precautions should be followed, including the following:

⚠ IMPORTANT SAFETY INSTRUCTIONS

⚠WARNING —To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy:

1. Read all instructions before using this appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY," found on page 1.
3. This appliance must be grounded. Connect only to a properly grounded outlet. See "GROUNDING INSTRUCTIONS" found on page 5.
4. As with any cooking appliance, **DO NOT** leave oven unattended while in use.
5. Install or locate this appliance only in accordance with the installation instructions found on page 4.
6. **DO NOT** cover or block any openings on this appliance.
7. **DO NOT** store this appliance outdoors. **DO NOT** use this product near water—for example, near a kitchen sink, in a wet basement, or near a swimming pool or similar locations.
8. Use this appliance only for its intended use as described in this manual. **DO NOT** use corrosive chemicals, vapors, or non-food products in this appliance. This type of oven is specifically designed to heat, or cook food. It is not designed for industrial or laboratory use. The use of corrosive chemicals in heating or cleaning will damage the appliance and may result in radiation leaks.
9. When cleaning surfaces of the door and oven that come together upon closing the door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth.
10. **DO NOT** allow children to use this appliance, unless closely supervised by an adult. **DO NOT** assume that because a child has mastered one cooking skill he/she can cook everything.
11. **DO NOT** operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
12. **DO NOT** immerse cord or plug in water.
13. Keep cord away from heated surfaces.
14. **DO NOT** let cord hang over edge of a table or counter.
15. This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service centre for examination, repair or adjustment.
16. Some products such as whole eggs with or without shell, narrow neck bottles and sealed containers—for example, closed glass jars—may explode and should not be heated in this oven.
17. To reduce the risk of fire in the oven cavity:
    (a) **DO NOT** overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
    (b) Remove wire twist-ties from paper or plastic bags before placing bag in oven.
    (c) **If material inside the oven ignites, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.**
    (d) **DO NOT** use the cavity for storage purposes. **DO NOT leave paper products, cooking utensils or food in the cavity when not in use.**

⚠ IMPORTANT SAFETY INSTRUCTIONS

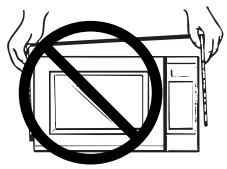
(continued)

18. **Superheated Liquids**
    Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without showing evidence (or signs) of boiling. Visible bubbling is not always present when the container is removed from the microwave oven. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID.
    To reduce the risk of injury to persons:
    (a) **STIR THE LIQUID BOTH BEFORE AND HALFWAY THROUGH HEATING IT.**
    (b) **Do not heat water and oil, or fats together. The film of oil will trap steam, and may cause a violent eruption.**
    (c) **DO NOT** use straight-sided containers with narrow necks.
    (d) After heating, allow the container to stand in the microwave oven for a short time before removing the container.
19. **DO NOT** cook directly on the turntable. It can crack, cause injury or damage to the oven.

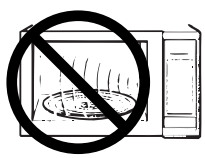
⚠WARNING

TO AVOID THE RISK OF SHOCK:
DO NOT remove outer panel from oven. Repairs must be done only by a qualified service person.

TO REDUCE THE RISK OF EXPOSURE TO MICROWAVE ENERGY:
DO NOT tamper with, or make any adjustments or repairs to Door, Control Panel Frame, Safety Interlock Switches, or any other part of oven. Microwave leakage may result.



TO AVOID THE RISK OF FIRE:
1. **DO NOT** operate the oven empty. The microwave energy will reflect continuously throughout the oven causing overheating and damage, if food or water is not present to absorb energy.
2. **DO NOT** store flammable materials next to, on top of, or in the oven.



3. **DO NOT** dry clothes, newspapers or other materials in the oven, or use newspaper or paper bags for cooking.
4. **DO NOT** hit or strike Control Panel. Damage to controls may occur.
5. **DO NOT** use recycled paper products unless the paper product is labeled as safe for microwave oven use. Recycled paper products may contain impurities which may cause sparking.

TO AVOID THE RISK OF SCALDING:
POT HOLDERS should always be used when removing items from the oven. Heat is transferred from the HOT food to the cooking container and from the container to the Glass Tray. The Glass Tray can also be very HOT after removing the cooking container from the oven.

SAVE THESE INSTRUCTIONS

For proper use of your oven, read remaining safety cautions and operating instructions.

IMPORTANT SAFETY INSTRUCTIONS
(continued)

Glass Tray

1. **DO NOT** operate the oven without the Roller Ring and the Glass Tray in place.
2. **DO NOT** operate the oven without the Glass Tray fully engaged on the drive hub. Improper cooking or damage to the oven could result. Verify that the Glass Tray is properly engaged and rotating by observing its rotation when you press Start. **Note:** The Glass Tray can turn in either direction.
3. Use only the Glass Tray specifically designed for this oven. **DO NOT** substitute any other glass tray.
4. If the Glass Tray is hot, allow to cool before cleaning or placing in water.
5. **DO NOT** cook directly on the Glass Tray. Always place food in a microwave safe dish, or on a rack set in a microwave safe dish.
6. If food or utensils on the Glass Tray touch oven walls, causing the tray to stop moving, the tray will automatically rotate in the opposite direction.

Roller Ring

1. The Roller Ring and oven floor should be cleaned frequently to prevent excessive noise.
2. Always replace the Roller Ring and the Glass Tray in their proper positions.
3. The Roller Ring must always be used for cooking along with the Glass Tray.

INSTALLATION AND GROUNDING INSTRUCTIONS

Examine Your Oven

Unpack oven, remove all packing material and examine the oven for any damage such as dents, broken door latches or cracks in the door. Notify dealer immediately if oven is damaged. **DO NOT** install if oven is damaged.

Placement of Oven

1. The oven must be placed on a flat, stable surface. Place the front surface of the door 7.6 cm (3-inches) or more from the counter top edge to avoid accidental tipping of the microwave oven during normal use. For proper operation, the oven must have sufficient air flow. Allow 7.6 cm (3-inches) of space on both sides of the oven and 5 cm (2-inches) of space on the top of the oven.
   (a) **DO NOT** block air vents. If they are blocked during operation, the oven may overheat and be damaged.
   (b) **DO NOT** place oven near a hot, damp surface such as a gas or electric range, or dishwasher.
   (c) **DO NOT** operate oven when room humidity is excessive.
2. This oven is manufactured for household use only. It is not approved or tested for mobile vehicle, marine, or commercial use.

Installation

1. **DO NOT** block air vents. If they are blocked during operation, the oven may overheat. If the oven overheats, a thermal safety device will turn the oven off. The oven will remain inoperable until it has cooled.
2. If the oven is designed for installation into a wall cabinet, use the proper trim kit available from a local Panasonic dealer. Follow all instructions packed with the kit.

INSTALLATION AND GROUNDING INSTRUCTIONS *(continued)*

WARNING —IMPROPER USE OF THE GROUNDING PLUG CAN RESULT IN A RISK OF ELECTRIC SHOCK.

Consult a qualified electrician or service person if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a three wire extension cord that has a three prong polarized grounding plug, and a three slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord should be equal to or greater than the electrical rating of the appliance.

Grounding Instructions

THIS APPLIANCE MUST BE GROUNDED. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

- **Plug into properly installed and grounded 3 prong outlet.**
- **DO NOT remove ground prong.**
- **DO NOT use an adapter.**

Power Supply

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer cord sets or extension cords are available and may be used if care is exercised in their use. **Do not** let cord hang over edge of a table or counter.
3. If a long cord or extension cord is used,
   - The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
   - The extension cord must be a grounding-type 3-wire cord.
   - The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over accidentally.

Wiring Requirements

1. The oven must be operated on a SEPARATE CIRCUIT. No other appliance should share the circuit with the microwave oven. If it does, the branch circuit fuse may blow or the circuit breaker may trip.
2. The oven must be plugged into a 15 AMP or 20 AMP, 120 VOLT, 60 Hz GROUNDED OUTLET. Where a standard two-prong outlet is encountered, it is the personal responsibility and obligation of the consumer to have it replaced with a properly grounded three-prong outlet.
3. The VOLTAGE used must be the same as specified on this microwave oven (120 V, 60 Hz). Using a higher voltage is dangerous and may result in a fire or oven damage. Using a lower voltage will cause slow cooking. Panasonic is NOT responsible for any damages resulting from the use of the oven with any voltage other than specified.

TV / Radio Interference

1. Operation of the microwave oven may cause interference to your radio, TV or similar equipment.
2. When there is interference, it may be reduced or eliminated by taking the following measures:
   (a) Place the radio, TV, etc. away from the microwave oven as far as possible.
   (b) Use a properly installed antenna to obtain stronger signal reception.
   (c) Clean door and sealing surfaces of the oven. (See Care and Cleaning of Your Microwave Oven)

Safety Precautions

Follow These Safety Precautions When Cooking in Your Oven.

IMPORTANT

Proper cooking depends upon the power, the time setting and quantity of food. If you use a smaller portion than recommended but cook at the time for the recommended portion, fire could result.

1) HOME CANNING / STERILIZING / DRYING FOODS / SMALL QUANTITIES OF FOODS

- **DO NOT** use your oven for home canning. Your oven cannot maintain the food at the proper canning temperature. The food may be contaminated and then spoil.
- **DO NOT** use the microwave oven to sterilize objects (baby bottles, etc.). It is difficult to keep the oven at the high temperature needed for sterilization.
- **DO NOT** dry meats, herbs, fruits or vegetables in your oven. Small quantities of food or foods with low moisture content can dry out, scorch or catch on fire if overheated.

2) POPCORN

Popcorn may be popped in a microwave oven corn popper. Microwave popcorn which pops in its own package is also available. Follow popcorn manufacturers' directions and use a brand suitable for the cooking power of your microwave oven.

CAUTION: When using pre-packaged microwave popcorn, you can follow recommended package instructions or use the popcorn pad (refer to page 14). Otherwise, the popcorn may not pop adequately or may ignite and cause a fire. Never leave oven unattended when popping popcorn. Allow the popcorn bag to cool before opening; always open the bag facing away from your face and body to prevent steam burns.

3) DEEP FAT FRYING

- **DO NOT** deep fat fry in your microwave oven. Cooking oils may burst into flames and may cause damage to the oven and perhaps result in burns. Microwave utensils may not withstand the temperature of the hot oil, and can shatter or melt.

4) FOODS WITH NONPOROUS SKINS

- **DO NOT COOK/REHEAT WHOLE EGGS, WITH OR WITHOUT THE SHELL.** Steam buildup in whole eggs may cause them to explode, and possibly damage the oven or cause injury. Reheating SLICED hard-boiled eggs and cooking SCRAMBLED eggs is safe.
- **Potatoes, apples, whole squash and sausages** are examples of foods with nonporous skins. These types of foods must be pierced before microwave cooking to prevent them from exploding.

  CAUTION: Cooking dry or old potatoes can cause fire.

Safety Precautions *(continued)*

5) GLASS TRAY / COOKING CONTAINERS / FOIL

- Cooking containers get hot during microwaving. Heat is transferred from the HOT food to the container and the Glass Tray. Use pot holders when removing containers from the oven or when removing lids or plastic wrap covers from cooking containers, to avoid burns.
- The Glass Tray will get hot during cooking. It should be allowed to cool before handling or before paper products, such as paper plates or microwave popcorn bags, are placed in the oven for microwave cooking.
- When using foil in the oven, allow at least 2.5 cm (1-inch) of space between foil and interior oven walls or door.
- Dishes with metallic trim should **not** be used, as arcing may occur.

6) PAPER TOWELS / CLOTHS

- **DO NOT** use paper towels or cloths which contain a synthetic fiber woven into them. The synthetic fiber may cause the towel to ignite. Use paper towels under supervision.

7) BROWNING DISHES / OVEN COOKING BAGS

- Browning dishes or grills are designed for microwave cooking only. Always follow instructions provided by the manufacturer. **DO NOT** preheat browning dish for longer than 6 minutes.
- If an oven cooking bag is used for microwave cooking, prepare according to package directions. **DO NOT** use a wire twist-tie to close bag; instead use plastic ties, cotton string or a strip cut from the open end of the bag.

8) THERMOMETERS

- **DO NOT** use a conventional meat thermometer in your oven. Arcing may occur. Microwave safe thermometers are available for both meat and candy.

9) BABY FORMULA / BABY FOOD

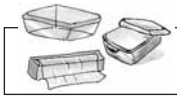
- **DO NOT** heat baby formula or baby food in the microwave oven. The glass jar or surface of the food may appear warm while the interior can be so hot as to burn the infant's mouth and esophagus.

10) REHEATING PASTRY PRODUCTS

- When reheating pastry products, check temperatures of any fillings before eating. Some foods have fillings which heat faster and can be extremely hot, while the surface remains warm to the touch (e.g. jelly donuts).

11) GENERAL OVEN USAGE GUIDELINES

- **DO NOT** use the oven for any purpose other than the preparation of food.



Cookware Guide

ITEM	MICROWAVE	COMMENTS
Aluminum Foil	Yes for Shielding only	Small strips of foil can be molded around thin parts of meat or poultry to prevent overcooking. Arcing can occur if foil is too close to oven wall or door and damage to your oven will result.
Browning Dish	Yes	Browning dishes are designed for microwave cooking only. Check browning dish information for instructions and heating chart. Do not preheat for more than 6 minutes.
Brown paper bags	No	May cause a fire in the oven.
Dinnerware: Labeled "Microwave Safe"	Yes	Check manufacturers' use and care directions for use in microwave heating. Some dinnerware may state on the back of the dish, "Oven-Microwave Safe".
Unlabeled Dinnerware	?	Use **CONTAINER TEST** below.
Disposable polyester Paperboard Dishes	Yes	Some frozen foods are packaged in these dishes. Can be purchased in grocery stores.
Fast Food Carton with Metal Handle	No	Metal handle may cause arcing.
Frozen Dinner Tray Metal	No	Metal can cause arcing and damage to your oven.
Frozen Dinner Tray Microwave safe	Yes	Heat only 1 tray in the oven at one time.
Glass Jars	No	Most glass jars are not heat resistant. Do not use for cooking or reheating.
Heat Resistant Oven Glassware & Ceramics	Yes	Ideal for microwave cooking and browning. (See **CONTAINER TEST** below)
Metal Bakeware	No	Not recommended for use in microwave ovens. Metal can cause arcing and damage to your oven.
Metal Twist-Ties	No	May cause arcing which could cause a fire in the oven.
Oven Cooking Bag	Yes	Follow manufacturers' directions. Close bag with the nylon tie provided, a strip cut from the end of the bag, or a piece of cotton string. Do not close with metal twist-tie. Make six 1 cm (1/2-inch) slits near the closure.
Paper Plates & Cups	Yes	Use to warm cooked foods, and to cook foods that require short cooking times such as hot dogs.
Paper Towels & Napkins	Yes	Use to warm rolls and sandwiches, only if labeled safe for microwave use.
Recycled Paper Towels & Napkins	No	Recycled paper products may contain impurities which may cause sparks.
Parchment Paper	Yes	Use as a cover to prevent spattering. Safe for use in microwave, microwave/convection and conventional ovens.
Plastic: Microwave Safe Cookware	Yes, use caution	Should be labeled, "Suitable for Microwave Heating." Check manufacturers' directions for recommended uses. Some microwave safe plastic containers are not suitable for cooking foods with high fat or sugar content. The heat from hot food may cause the plastic to warp.
Plastic, Melamine	No	This material absorbs microwave energy. Dishes get HOT!
Plastic Foam Cups	Yes, use caution	Plastic foam will melt if foods reach a high temperature. Use to reheat foods to a low serving temperature only.
Plastic Wrap	Yes	Use to cover food during cooking to retain moisture and prevent spattering. Should be labeled "Suitable for Microwave Heating". Check package directions.
Straw, Wicker, Wood	Yes, use caution	Use only for short term reheating and to bring food to a low serving temperature. Wood may dry out & split or crack when used.
Thermometers- Microwave safe	Yes	Use only microwave safe meat and candy thermometers.
Thermometers- Conventional	No	Not suitable for use in microwave oven; will cause sparks and get hot.
Wax paper	Yes	Use as a cover to prevent spattering and to retain moisture.

CONTAINER TEST

TO TEST A CONTAINER FOR SAFE MICROWAVE OVEN USE: Fill a microwave safe cup with cool water and place it in the microwave oven alongside the empty container to be tested; **heat one (1) minute at P10 (HIGH)**. If the container is microwave oven safe (transparent to microwave energy), the empty container should remain comfortably cool and the water should be hot. If the container is hot, it has absorbed some microwave energy and should NOT be used. This test cannot be used for plastic containers.

Care and Cleaning of Your Microwave Oven

BEFORE CLEANING:
Unplug oven at wall outlet. If outlet is inaccessible, leave oven door open while cleaning.

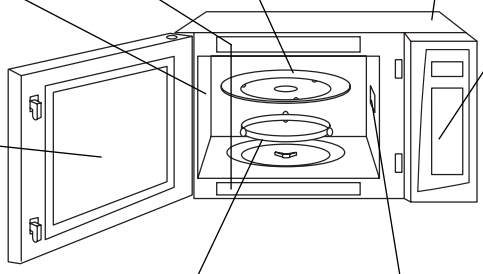
AFTER CLEANING:
Be sure to place the Roller Ring and the Glass Tray in the proper position and press Stop/Reset Pad to clear the Display.

Warning/Menu Label:
Do not remove, wipe with a damp cloth.

Glass Tray:
Remove and wash in warm soapy water or in a dishwasher.

Outside oven surfaces:
Clean with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into ventilation openings.

Inside of the oven:
Wipe with a damp cloth after using. Mild detergent may be used if needed. Do not use harsh detergents or abrasives.



Control Panel:
- Covered with a removable protective film to prevent scratches during shipping. Small bubbles may appear under this film. (*Hint - To remove film, apply masking or clear tape to an exposed corner and pull gently.*)
- If the Control Panel becomes wet, clean it with a soft, dry cloth. Do not use harsh detergents or abrasives.

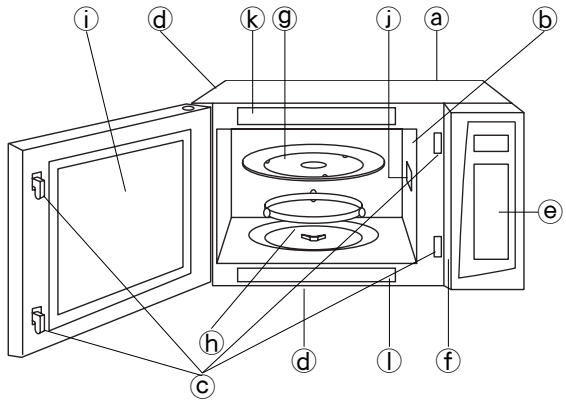
Oven Door:
Wipe with a soft, dry cloth when steam accumulates inside or around the outside of the oven door. During cooking, especially under high humidity conditions, steam is given off from the food. (Some steam will condense on cooler surfaces, such as the oven door. This is normal.)
Inside surface is covered with a heat and vapor barrier film. **Do not remove.**

Roller Ring and oven cavity floor:
Clean the bottom surface of the oven with mild detergent water or window cleaner, and dry. Roller Ring may be washed in mild soapy water or dishwasher. These areas should be kept clean to avoid excessive noise.

Do not remove waveguide cover: It is important to keep cover clean in the same manner as the inside of the oven.

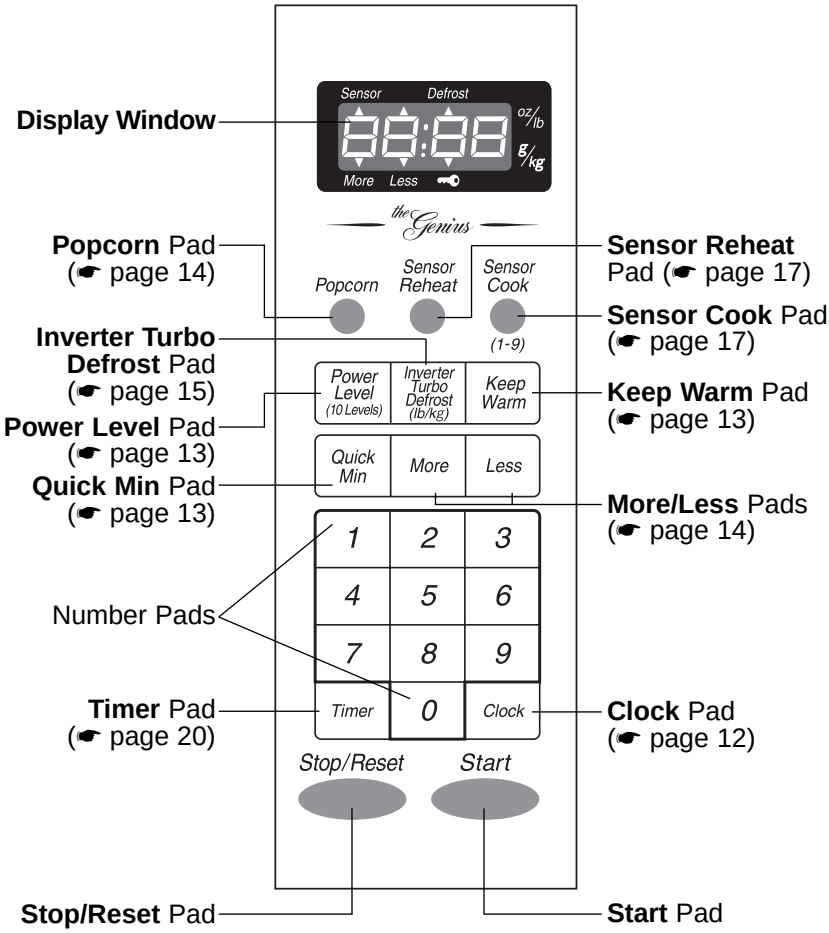
IT IS IMPORTANT TO KEEP THE OVEN CLEAN AND DRY. FOOD RESIDUE AND CONDENSATION MAY CAUSE RUSTING OR ARCING AND DAMAGE TO THE OVEN. AFTER USE, WIPE DRY ALL SURFACES-INCLUDING VENT OPENINGS, OVEN SEAMS, AND UNDER GLASS TRAY.

Oven Components Diagram



ⓐ External Air Vent
ⓑ Internal Air Vent
ⓒ Door Safety Lock System
ⓓ Exhaust Air Vent
ⓔ Control Panel
ⓕ Identification Plate
ⓖ Glass Tray
ⓗ Roller Ring
ⓘ Heat/Vapor Barrier Film (do not remove)
ⓙ Waveguide Cover (do not remove)
ⓚ Warning Label
ⓛ Menu Label

Control Panel



Before cooking: One tap clears memory.
During cooking: One tap temporarily stops the cooking process. Another tap cancels all your instructions and time of day or colon appears in the **Display Window**.

One tap allows oven to begin functioning. If door is opened or **Stop/Reset** Pad is pressed once during oven operation, **Start** Pad must be pressed again to restart oven.

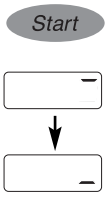
Beep Sound:

When a pad is pressed correctly, a beep will be heard.
If a pad is pressed and no beep is heard, the unit did not or cannot accept the instruction.
When operating, the oven will beep twice between programmed stages. At the end of any complete program, the oven will beep 5 times.

Note:

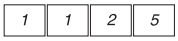
If an operation is set and **Start** Pad is not pressed, after 6 minutes, the oven will automatically cancel the operation. The display will revert back to clock or colon mode.

Starting to Use Your Oven

1.	• Plug into a properly grounded electrical outlet. The oven automatically defaults to the imperial measure system (oz/lb).
2. If you wish to use metric system (g/kg): 	• Press **Start** to convert to metric. Verify your selection in the display window.
3.	• Press **Stop/Reset**. ➤Colon appears in the display window.

Setting the Clock

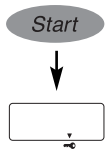
Example: To set 11:25 a.m. or p.m.

1.	• Press **Clock** once. ➤Colon flashes.
2. 	• Enter time of day using the number pads. ➤Time appears in the display window; colon continues flashing.
3.	• Press **Clock**. ➤Colon stops flashing; time of day is entered.

NOTES:
1. To reset the clock, repeat steps 1-3.
2. The clock will retain the time of day as long as the oven is plugged in and electricity is supplied.
3. Clock is a 12 hour display.
4. Oven will not operate while colon is flashing.

Child Safety Lock

This feature prevents the electronic operation of the oven until cancelled. It does not lock the door.

To Set: 	• Press ***Start*** 3 times. The indication light appears in the display window. ➤The indication light continues to be displayed until Child Lock is cancelled. Keypads may be pressed but the microwave will not start.
To Cancel:	• Press **Stop/Reset** 3 times. ➤The display will return to colon or time of day when Child Lock has been cancelled.

NOTE:
You can set the Child Lock feature when the display shows a colon or time of day.

Selecting Power & Cook Time

Example: To cook at P 6 (MEDIUM) power for 1 minute 30 seconds

1. Power Level (10 Levels) Press 5 times.	• Press **Power Level** until the desired power level appears in the display window.
2. 1 3 0	• Set Cooking Time using number pads.
3. Start	• Press **Start**. ➤Cooking will start. The time in the display window will count down.

Press	Power Level
once	P10 (HIGH)
twice	P9
3 times	P8
4 times	P7 (MEDIUM-HIGH)
5 times	P6 (MEDIUM)
6 times	P5
7 times	P4
8 times	P3 (MEDIUM-LOW)/DEFROST
9 times	P2
10 times	P1 (LOW)

NOTES:
1. For more than one stage cooking, repeat steps 1 and 2 for each stage of cooking before pressing **Start** Pad. The maximum number of stages for cooking is 5. When operating, two beeps will sound between each stage. Five beeps will sound at the end of the entire sequence.
2. When selecting P10 (HIGH) power for the first stage, you may begin at step 2.
3. When selecting P10 (HIGH) power, the maximum programmable time is 30 minutes. For other power levels, the maximum time is 99 minutes and 99 seconds.
4. For reheating, use P10 (HIGH) for liquids, P7 (MEDIUM-HIGH) for most foods and P6 (MEDIUM) for dense foods.
5. For defrosting, use P3 (MEDIUM-LOW).

DO NOT OVERCOOK. This oven requires less time to cook than an older unit. Overcooking will cause food to dry out and may cause a fire. A microwave oven's cooking power tells you the amount of microwave power available for cooking.

Quick Min Feature

This feature allows you to set or add cooking time in 1 minute increments up to 10 minutes.

To Set Cooking Time:

1. Quick Min	• Press **Quick Min** until the desired cooking time (up to 10 minutes) appears in the display window. Power Level is pre-set at P10.
2. Start	Press **Start**. Cooking begins and the time will count down. At the end of cooking, 5 beeps sound.

NOTES:
1. If desired, you can use other power levels. Select desired power level before setting cooking time.
2. After setting the time by **Quick Min** Pad, you cannot use Number Pads.
3. **Quick Min** Pad can be used to add more time during manual cooking.

Keep Warm Feature

This feature will keep food warm for up to 30 minutes after cooking.

Example: To keep 2 cups of gravy warm

1. Keep Warm	• Press **Keep Warm**.
2. 0 to 9	• Set warming time, up to 30 minutes.
3. Start	• Press **Start**. ➤Keep Warm will start. The time in the display window will count down.

NOTE:
Keep Warm can be programmed as the final stage after cook time/s have been manually entered. It cannot be used in combination with sensor or auto features.

Popcorn Feature

Example: To pop 3.5 oz. (99 g) of popcorn

1. Popcorn Press once	• Press **Popcorn** until the desired size appears in the display window. Press: once / twice / 3 times Weight: 3.5 oz (99 g) / 3.0 oz (85 g) / 1.75 oz (50 g)
2. More or Less Optional	(see **More/Less** Feature.)
3. Start	• Press **Start**. ➤After several seconds, cooking time appears in the display window and begins to count down.

NOTES ON POPCORN FEATURE:

1. Pop one bag at a time.
2. Place bag in oven according to manufacturers' directions.
3. Start with popcorn at room temperature.
4. Allow popped corn to sit unopened for a few minutes.
5. Open bag carefully to prevent burns, because steam will escape.
6. Do not reheat unpopped kernels or reuse bag.

NOTE:
If popcorn is of a different weight than listed, follow instructions on popcorn package. **Never leave the oven unattended.** If popping slows to 2 to 3 seconds between pops, stop oven. **Overcooking can cause fire.**

REMARKS:
When popping multiple bags one right after the other, the cooking times may vary slightly. This does not affect the popcorn results.

More/Less Feature

For Popcorn:
By using the **More/Less** Pad, the programs can be adjusted to cook popcorn for a longer or shorter time if desired.

More : Adds time

Less : Subtracts time

More 1 = Adds Approx. 10 secs.
More 2 = Adds Approx. 20 secs.
original setting
Less 1 = Subtracts Approx. 10 secs.
Less 2 = Subtracts Approx. 20 secs.

Press **More/Less** pad before pressing ***Start***.

For Sensor Reheat/Cook:
Preferences for food doneness vary with each individual. After having used the **Sensor Reheat/Cook** feature a few times, you may decide you would prefer your food cooked to a different doneness.

More : Adds time

Less : Subtracts time

More 1 = Adds Approx. 10% time
original setting
Less 1 = Subtracts Approx. 10% time

Press **More/Less** pad before pressing ***Start***.

Inverter Turbo Defrost Feature

This feature allows you to automatically defrost foods such as: meat, poultry and seafood simply by entering the weight.

Example: To defrost 1.5 pounds of meat

Place food on microwave-safe dish.

1.	• Press **Inverter Turbo Defrost**.
2.	• Enter weight of the food using the number pads.
3.	• Press **Start**. Defrosting will start. The time will count down. Higher weight foods will cause a signal midway through defrosting. If 2 beeps sound, turn over, rearrange foods or shield with aluminum foil.

Conversion Chart:
Follow the chart to convert ounces or hundredths of a pound into tenths of a pound. To use Inverter Turbo Defrost, enter the weight of the food in lbs. (1.0) and tenths of a lb. (0.1). If a piece of meat weighs 1.95 lbs. or 1 lb. 14 oz., enter 1.9 lbs.

Ounces	Hundredths of a Pound	Tenths of a Pound
0	.01 - .05	0.0
1 - 2	.06 - .15	0.1
3 - 4	.16 - .25	0.2
5	.26 - .35	0.3
6 - 7	.36 - .45	0.4
8	.46 - .55	0.5
9 - 10	.56 - .65	0.6
11 - 12	.66 - .75	0.7
13	.76 - .85	0.8
14 - 15	.86 - .95	0.9

Note:
The maximum weight for Inverter Turbo Defrost is 3 kg (6 lb).

Defrosting Tips & Techniques

Preparation For Freezing:

1. Freeze meats, poultry, and fish in packages with only 1 or 2 layers of food. Place wax paper between layers.
2. Package in heavy-duty plastic wraps, bags (labeled “For Freezer”), or freezer paper.
3. Remove as much air as possible.
4. Seal securely, date, and label.

To Defrost:

1. Remove wrapper. This helps moisture to evaporate. Juices from food can get hot and cook the food.
2. Set food in microwave-safe dish.
3. Place roasts fat-side down. Place whole poultry breast-side down.
4. Select power and minimum time so that items will be under-defrosted.
5. Drain liquids during defrosting.
6. Turn over (invert) items during defrosting.
7. Shield edges and ends if needed. (See Cooking Techniques).

After Defrosting:

1. Large items may be icy in the centre. Defrosting will complete during STANDING TIME.
2. Let stand, covered, following stand time directions on page 16.
3. Rinse foods as indicated in the chart.
4. Items which have been layered should be rinsed separately or have a longer stand time.

Defrosting Tips & Techniques *(continued)*

FOOD	MANUAL DEFROST TIME at P3 (min/kg)	(min/lb)	DURING DEFROSTING	AFTER DEFROSTING	
				Stand Time	Rinse
Fish and Seafood [up to 1.4 kg (3 lbs.)] Crabmeat	12	6	Break apart/Rearrange	5 min.	YES
Fish Steaks	8 to 12	4 to 6	Turn over		
Fish Fillets	8 to 12	4 to 6	Turn over/Rearrange/Shield ends		
Sea Scallops	8 to 12	4 to 6	Break apart/Remove defrosted pieces		
Whole fish	8 to 12	4 to 6	Turn over		
Meat Ground Meat	8 to 10	4 to 5	Turn over/Remove defrosted portion/Shield edges	10 min.	
Roasts [1.1-1.8 kg (2 1/2-4 lbs.)]	8 to 16	4 to 8	Turn over/Shield ends and defrosted surface	30 min. in refrig.	
Chops/Steak	12 to 16	6 to 8	Turn over/Rearrange/Shield ends and defrosted surface	5 min.	NO
Ribs/T-bone	12 to 16	6 to 8	Turn over/Rearrange/Shield ends and defrosted surface		
Stew Meat	8 to 16	4 to 8	Break apart/Rearrange/ Remove defrosted pieces		
Liver (thinly sliced)	8 to 12	4 to 6	Drain liquid/Turn over/ Separate pieces		
Bacon (sliced)	8	4	Turn over	- - - -	
Poultry Chicken, Whole [up to 1.4 kg (3 lbs.)]	8 to 12	4 to 6	Turn over/Shield	20 min. in refrig.	YES
Cutlets	8 to 12	4 to 6	Break apart/Turn over/ Remove defrosted Pieces	5 min.	
Pieces	8 to 12	4 to 6	Break apart/Turn over/Shield	10 min.	
Cornish Hens	12 to 16	6 to 8	Turn over/Shield		
Turkey Breast [2.3-2.7 kg (5-6 lbs.)]	12	6	Turn over/Shield	20 min. in refrig.	

Automatic features are provided for your convenience. If results are not suitable to your individual preference or if serving size is other than what is listed on page 18, please refer to page 13 for manual cooking.

Sensor Reheat Feature

This sensor feature allows you to reheat cooked, refrigerated food without setting time. The oven simplifies programming.

Example: To reheat a plate of food

1. *Sensor Reheat*	• Press **Sensor Reheat**.
2. *More* or *Less* Optional	(see **More/Less** Feature) (☛page 14)
3. *Start*	• Press **Start**. ➤Cooking starts.
Cooking is complete when 5 beeps sound. (When steam is detected by the Genius Sensor and 2 beeps sound, the remaining cooking time will appear in the display window.)	

NOTE:
Casseroles - Add 3 to 4 tablespoons of liquid, cover with lid or vented plastic wrap. Stir when time appears in the display window.
Canned foods - Empty contents into casserole dish or serving bowl, cover dish with lid or vented plastic wrap. After reheating, let stand for a few minutes.
Plate of food - Arrange food on plate; top with butter, gravy, etc. Cover with lid or vented plastic wrap. After reheating, let stand for a few minutes.

DO NOT USE SENSOR REHEAT:
1. To reheat bread and pastry products. Use manual power and time for these foods.
2. For raw or uncooked foods.
3. If oven cavity is warm.
4. For beverages.
5. For frozen foods.

Sensor Cook Feature

This sensor feature allows you to cook food without setting time. The oven simplifies programming.

Example: To cook Frozen Entrées

1. *Sensor Cook (1-9)* Press 4 times	• Press **Sensor Cook** until the desired food number appears on the display window.
2. *More* or *Less* Optional	(see **More/Less** Feature) (☛page 14)
3. *Start*	• Press **Start**. ➤Cooking starts.
Cooking is complete when 5 beeps sound. (When steam is detected by the Genius Sensor and 2 beeps sound, the remaining cooking time will appear in the display window.)	

For the best results with the *GENIUS SENSOR*, follow these recommendations.

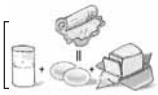
BEFORE Reheating/Cooking:
1. The room temperature surrounding the oven should be below 35° C (95° F).
2. Food weight should exceed 110 g (4 oz.).
3. Be sure the glass tray, the outside of the cooking containers and the inside of the microwave oven are dry before placing food in the oven. Residual beads of moisture turning into steam can mislead the sensor.
4. Cover food with lid, or with vented plastic wrap. Never use tightly sealed plastic containers—they can prevent steam from escaping and cause food to overcook.

DURING Reheating/Cooking:
DO NOT open the oven door until 2 beeps sound and cooking time appears on the Display Window. Doing so will cause inaccurate cooking since the steam from food is no longer contained within the oven cavity. Once the cooking time begins to count down, the oven door may be opened to stir, turn, or rearrange foods.

AFTER Reheating/Cooking:
All foods should have a stand time.

Sensor Cook Chart

Recipe	Serving/Weight	Hints
1. Oatmeal	40 -80 g (0.5 - 1 cup)	Place inside a microwave-safe serving bowl with no cover. Follow manufacturers' directions for preparation.
2. Breakfast Sausage	2 - 8 links	Follow manufacturers' directions for preparation of pre-cooked breakfast sausage. Place in a radial pattern.
3. Omelette	2, 4 eggs	Follow Basic Omelette recipe on page 19.
4. Frozen Entrées	225 - 900 g (8 - 32 oz.)	Follow manufacturers' directions for preparation. After 2 beeps, stir or rearrange. Be careful when removing the film cover after cooking. Remove facing away from you to avoid steam burns. If additional time is needed, continue to cook manually.
5. Frozen Pizza (single)	225 g (8 oz.)	Follow manufacturers' directions for preparation. Add more cooking time if needed.
6. Potatoes	1 - 4 potatoes (170 - 225 g) (6 - 8 oz. each)	Pierce each potato with a fork 6 times spacing around surface. Place potato or potatoes around the edge of paper-towel-lined Glass Tray (Turntable), at least 2.5 cm (1-inch) apart. Do not cover. Turn over after 2 beeps. Let stand 5 minutes to complete cooking.
7. Fresh Vegetables	110 - 450 g (4 - 16 oz.)	All pieces should be the same size. Wash thoroughly, add 1 tbsp of water per 1/2 cup of vegetables, and cover with lid or vented plastic wrap. Do not salt/butter until after cooking.
8. Frozen Vegetables	170 - 450 g (6 - 16 oz.)	Wash thoroughly, add 1 tbsp of water per 1/2 cup of vegetables, and cover with lid or vented plastic wrap. Do not salt/butter until after cooking. (Not suitable for vegetables in butter or sauce.) After 2 beeps, stir or rearrange.
9. Pasta	56 - 225 g (2 - 8 oz.)	Place pasta with hot tap water in a microwave-safe casserole dish. Cover with lid or vented plastic wrap.



Microwave Recipes

OMELETTE

Basic Omelette

1 tablespoon butter or margarine
2 eggs
2 tablespoons milk
salt and ground black pepper, if desired

Heat butter in a microwave-safe 22.5 cm (9-inch) pie plate, 20 seconds at P10, or until melted. Turn the plate to coat the bottom with butter. Meanwhile, combine the remaining ingredients in a separate bowl, beat together and pour into the pie plate. Cover with vented plastic wrap, using OMELETTE selection. Let stand 2 minutes. With a spatula, loosen the edges of the omelette from the plate, fold into thirds to serve. **Always use scrambled eggs.**

Yield: 1 serving
NOTE: Double ingredients for a 4 egg Omelette. (Cook at P6 power for 5 minutes.)

CASSEROLE

Shepherd's Pie

450 g (1pound) lean ground beef
1/2 cup frozen peas, thawed
1/4 cup chopped onion
1 tablespoon gravy powder
1/2 teaspoon curry powder
1/4 teaspoon salt
1/4 teaspoon ground black pepper
2 cups mashed potatoes

In a 2-Qt. casserole dish, crumble the ground beef and cook for 5-7 minutes at P6 or until the meat is cooked, stirring twice. Add the remaining ingredients, except for potatoes. Stir well, and then spread the potatoes evenly on the top. Cover with a lid or vented plastic wrap and cook at P6 power for 16-18 minutes.

Yield: 4 servings

Macaroni and Cheese

1/4 cup butter
2 tablespoons chopped onion
1 clove minced garlic
1/4 cup all-purpose flour
1 teaspoon dry mustard
1 teaspoon salt
1/4 teaspoon ground black pepper
2 cups milk
2 cups grated cheddar cheese
225 g (8 oz.) (dry weight) macaroni, cooked and drained
1/3 cup bread crumbs
1 teaspoon paprika

In a 2-Qt. casserole dish, melt the butter for 40 seconds at P10. Add onion and garlic and cook for 1 minute at P10. Stir in flour, mustard, salt and pepper, and gradually add the milk. Cook for 3-4 minutes at P10 until sauce thickens, stirring once. Add the cheddar cheese, stirring thoroughly. Pour and stir the sauce into the macaroni, in a 3-Qt. casserole.Top with bread crumbs and paprika. Cover with lid or vented plastic wrap. Cook at P6 power for 16-18 minutes.

Yield: 6 servings

Beef and Macaroni Casserole

450 g (1 pound) lean ground beef
1 small onion, chopped
1/2 green bell pepper, chopped
1 cup chopped celery
2 430 g (15 oz.) cans tomato sauce
1 1/4 cups water
1 cup uncooked elbow macaroni
1 teaspoon parsley
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/2 cup grated cheddar cheese

Crumble the ground beef in a 3-Qt. casserole. Cook for 5-7 minutes at P6 or until the meat is cooked, stirring twice. Stir in onion, peppers and celery. Cook for 3-4 minutes at P10. Stir in the remaining ingredients, except cheese. Cover with lid or vented plastic wrap. Cook at P6 power for 16-18 minutes. Sprinkle with cheese. Cover and let stand 5 minutes.

Yield: 4-6 servings

Tuna Casserole

1 170 g (6 oz.) can tuna, drained and flaked
4 cups cooked and drained noodles
1 300 g (10 3/4 oz.) can condensed cream of mushroom soup
1 110 g (4 oz.) can mushroom pieces and stems, drained
1 450 g (16 oz.) package frozen peas, defrosted
3/4 cup milk
1 cup crushed potato chips
1/2 cup grated cheddar cheese

In a 3-Qt. casserole, combine tuna, noodles, soup, mushrooms, peas and milk; mix well. Cover with lid or vented plastic wrap. Cook at P6 power for 16-18 minutes. Top with potato chips and cheese before serving.

Yield: 4-6 servings

Timer Feature

This feature allows you to program the oven as a kitchen timer. It can also be used to program a standing time after cooking is completed and/or to program a Delay Start.

To Use as a Kitchen Timer:

Example: To count down 5 minutes.

1. Timer	• Press **Timer**.
2. 5 0 0	• Set desired amount of time using number pads (up to 99 minutes and 99 seconds).
3. Start	• Press **Start**. ➤Time will count down without oven operating.

To Set Stand Time:

Example: To cook at P6 power for 3 minutes, with stand time of 5 minutes.

1. Power Level (10 Levels) Press 5 times	• Enter the desired **Power Level** (see page 13 for directions).
2. 3 0 0	Set desired cooking time using number pads.
3. Timer	• Press **Timer**.
4. 5 0 0	• Set desired amount of Stand Time using number pads (up to 99 minutes and 99 seconds).
5. Start	• Press **Start**. ➤Cooking will start. After cooking, stand time will count down without oven operating.

CAUTION:
If oven lamp is lit while using the timer feature, the oven is incorrectly programmed. Stop oven immediately and re-read instructions.

To Set Delay Start:

Example: To delay the start of cooking for 5 minutes, and cook at P6 power for 3 minutes.

1. Timer	• Press **Timer**.
2. 5 0 0	• Enter desired amount of delay time using number pads (up to 99 minutes and 99 seconds).
3. Power Level (10 Levels) Press 5 times	• Enter the desired **Power Level** (see page 13 for directions).
4. 3 0 0	Set desired cooking time using number pads.
5. Start	• Press **Start**. ➤Delay time will count down. Then cooking will start.

NOTE:
1. When each stage finishes, a two-beep signal sounds. At the end of the program, the oven will beep five times.
2. If the oven door is opened during Stand Time, Kitchen Timer or Delay Start, the time on the display will continue to count down.
3. Stand time and Delay Start cannot be programmed before any automatic Function. This is to prevent the starting temperature of food from rising before defrosting or cooking begins. A change in starting temperature could cause inaccurate results.

Microwave Shortcuts

FOOD	POWER	TIME (in mins.)	DIRECTIONS
To separate refrigerated **Bacon**, 450 g (1 pound)	P10 (HIGH)	30 sec.	Remove wrapper and place in microwave safe dish. After heating, use a plastic spatula to separate slices.
To soften **Brown Sugar** 1 cup (250 ml)	P10 (HIGH)	20 - 30 sec.	Place brown sugar in microwave safe dish with a slice of bread. Cover with lid or plastic wrap.
To soften refrigerated **Butter**, 1 stick, 110 g (1/4 pound)	P3 (MED-LOW)	1	Remove wrapper and place butter in a microwave safe dish.
To melt refrigerated **Butter**, 1 stick, 110 g (1/4 pound)	P6 (MEDIUM)	1 1/2 - 2	Remove wrapper and place butter in a microwave safe dish covered with lid or vented plastic wrap.
To melt **Chocolate**, 1 square, 28 g (1 oz.)	P6 (MEDIUM)	1 - 1 1/2	Remove wrapper and place chocolate in a microwave safe dish. After heating, stir until completely melted. *Note: Chocolate holds its shape even when softened.*
To melt **Chocolate**, 1/2 cup (125 ml) chips	P6 (MEDIUM)	1 - 1 1/2	
To toast **Coconut**, 1/2 cup (125 ml)	P10 (HIGH)	1	Place in a microwave safe dish. Stir every 30 seconds.
To soften **Cream Cheese**, 225 g (8 oz.)	P3 (MED-LOW)	1 - 2	Remove wrapper and place in a microwave safe bowl.
To brown **Ground Beef**, 450 g (1 pound)	P10 (HIGH)	4 - 5	Crumble into a microwave safe colander set into another dish. Cover with plastic wrap. Stir twice. Drain grease.
To cook **Vegetables**, Fresh (225 g) (1/2 lb)	P8	3 1/2 - 4	All pieces should be the same size. Wash thoroughly, add 1 tbsp of water per 1/2 cup of vegetables, and cover with lid or vented plastic wrap. Do not salt/butter until after cooking.
Frozen (285 g) (10 oz)	P8	3 1/2 - 4	Wash thoroughly, add 1 tbsp of water per 1/2 cup of vegetables, and cover with lid or vented plastic wrap. Do not salt/butter until after cooking. (Not suitable for vegetables in butter or sauce.)
Canned (430 g) (15 oz)	P8	3 1/2 - 4	Empty contents into microwave safe serving bowl. Cover with lid or vented plastic wrap.

Microwave Shortcuts *(continued)*

FOOD	POWER	TIME (in mins.)	DIRECTIONS
To cook baked **Potato**, (170 - 225 g) (6 - 8 oz. each) 1 2	 P8 P8	 3½ - 4 6 - 7	Pierce each potato with a fork 6 times spacing around surface. Place potato or potatoes around the edge of paper-towel-lined glass tray (Turntable), at least 2.5 cm (1-inch) apart. Do not cover. Let stand 5 minutes to complete cooking.
To steam **Hand Towels** - 4	P10 (HIGH)	20 - 30 sec.	Soak in water, then wring out excess. Place on a microwave safe dish. Heat. Present immediately.
To soften **Ice Cream**, 2 qt. (½ gallon)	P3 (MED-LOW)	1 - 1½	Check often to prevent melting.
Cup of liquid **To boil water, broth**, etc. 1 cup, 250 ml (8 oz.) 2 cups, 500 ml (16 oz.)	P10 (HIGH)	 1½ - 2 2½ - 3	Heated liquids can erupt if not stirred. Do not heat liquids in microwave oven without stirring before heating.
Cup of liquid **To warm Beverage**, 1 cup, 250 ml (8 oz.) 2 cups, 500 ml (16 oz.)	P7 (MED-HIGH)	 1½ - 2 2½ - 3	
To roast **Nuts**, 1½ cups (375 ml)	P10 (HIGH)	3 - 4	Spread nuts into a 23 cm (9-inch) microwave safe pie plate. Stir occasionally.
To toast **Sesame Seeds**, ¼ cup (60 ml)	P10 (HIGH)	2 - 2½	Place in a small microwave safe bowl. Stir twice.
To skin **Tomatoes**, (one at a time)	P10 (HIGH)	30 sec.	Place tomato into a microwave safe bowl containing boiling water. Rinse and peel. Repeat for each tomato.
To remove **Cooking Odours**	P10 (HIGH)	5	Combine 1 to 1½ cups (250 - 375 ml) water with the juice and peel of one lemon in a 2 quart microwave safe bowl. After water finishes boiling, wipe interior of oven with a cloth.

Food Characteristics

Bone and Fat

Both bone and fat affect cooking. Bones may cause irregular cooking. Meat next to the tips of bones may overcook while meat positioned under a large bone, such as a ham bone, may be undercooked. Large amounts of fat absorb microwave energy and the meat next to these areas may overcook.

Density

Porous, airy foods such as breads, cakes or rolls take less time to cook than heavy, dense foods such as potatoes and roasts. When reheating donuts or other foods with different centres be very careful. Certain foods have centres made with sugar, water, or fat and these centres attract microwaves (for example, jelly donuts). When a jelly donut is heated, the jelly can become extremely hot while the exterior remains warm to the touch. This could result in a burn if the food is not allowed to cool properly in the centre.

Quantity

Two potatoes take longer to cook than one potato. As the quantity of the food decreases so does the cooking time. Overcooking will cause the moisture content in the food to decrease and a fire could result. Never leave microwave unattended while in use.

Shape

Uniform sizes heat more evenly. The thin end of a drumstick will cook more quickly than the meaty end. To compensate for irregular shapes, place thin parts toward the centre of the dish and thick pieces toward the edge.

Size

Thin pieces cook more quickly than thick pieces.

Starting Temperature

Foods that are at room temperature take less time to cook than if they are chilled, refrigerated, or frozen.

Cooking Techniques

Piercing

Foods with skins or membranes must be pierced, scored or have a strip of skin peeled before cooking to allow steam to escape. Pierce clams, oysters, chicken livers, whole potatoes and whole vegetables. Whole apples or new potatoes should have a 1-inch strip of skin peeled before cooking. Score sausages and frankfurters. Do not Cook/Reheat whole eggs with or without the shell. Steam built up in whole eggs may cause them to explode, and possibly damage the oven or cause injury. Reheating SLICED hard-boiled eggs and cooking SCRAMBLED eggs is safe.

Browning

Foods will not have the same brown appearance as conventionally cooked foods or those foods which are cooked utilizing a browning feature. Meats and poultry may be coated with browning sauce, Worcestershire sauce, barbecue sauce or shake-on browning sauce. To use, combine browning sauce with melted butter or margarine and brush on before cooking. For quick breads or muffins, brown sugar can be used in the recipe in place of granulated sugar, or the surface can be sprinkled with dark spices before baking.

Spacing

Individual foods, such as baked potatoes, cupcakes and appetizers, will cook more evenly if placed in the oven equal distances apart. When possible, arrange foods in a circular pattern.

Cooking Techniques *(continued)*

Covering
As with conventional cooking, moisture evaporates during microwave cooking. Casserole lids or plastic wrap are used for a tighter seal. When using plastic wrap, vent the plastic wrap by folding back part of the plastic wrap from the edge of the dish to allow steam to escape. Loosen or remove plastic wrap as recipe directs for stand time. When removing plastic wrap covers, as well as any glass lids, be careful to remove them away from you to avoid steam burns. Various degrees of moisture retention are also obtained by using wax paper or paper towels.

Shielding
Thin areas of meat and poultry cook more quickly than meaty portions. To prevent overcooking, these thin areas can be shielded with strips of aluminum foil. Wooden toothpicks may be used to hold the foil in place.

⚠**CAUTION** is to be exercised when using foil. Arcing can occur if foil is too close to oven wall or door and damage to your oven will result.

Cooking time
A range of cooking time is given in each recipe. The time range compensates for the uncontrollable differences in food shapes, starting temperature, and regional preferences. Always cook food for the minimum cooking time given in a recipe and check for doneness. If the food is undercooked, continue cooking. It is easier to add time to an undercooked product. Once the food is overcooked, nothing can be done.

Stirring
Stirring is usually necessary during microwave cooking. Always bring the cooked outside edges toward the centre and the less cooked centre portions toward the outside of the dish.

Rearranging
Rearrange small items such as chicken pieces, shrimp, hamburger patties, or pork chops. Rearrange pieces from the edge to the centre and pieces from the centre to the edge of the dish.

Turning
It is not possible to stir some foods to distribute the heat evenly. At times, microwave energy will concentrate in one area of the food. To help ensure even cooking, these foods need to be turned. Turn over large foods, such as roasts or turkeys, halfway through cooking.

Stand Time
Most foods will continue to cook by conduction after the microwave oven is turned off. In meat cookery, the internal temperature will rise 3°C to 8°C (5°F to 15°F), if allowed to stand, tented with foil, for 10 to 15 minutes. Casseroles and vegetables need a shorter amount of standing time, but this standing time is necessary to allow foods to complete cooking to the centre without overcooking on the edges.

Test for Doneness
The same tests for doneness used in conventional cooking may be used for microwave cooking. Meat is done when fork-tender or splits at fibers. Chicken is done when juices are clear yellow and drumstick moves freely. Fish is done when it flakes and is opaque. Cake is done when a toothpick or cake tester is inserted and comes out clean.

ABOUT FOOD SAFETY AND COOKING TEMPERATURE
• Check foods to see that they are cooked at the recommended temperatures.

TEMP	FOOD
71˚C (160˚F)	...for fresh pork, ground meat, boneless white poultry, fish, seafood, egg dishes and frozen prepared food.
74˚C (165˚F)	...for leftover, ready-to-reheat refrigerated, and deli and carryout “fresh” food.
77˚C (170˚F)	...white meat of poultry.
82˚C (180˚F)	...dark meat of poultry.

To test for doneness, insert a meat thermometer in a thick or dense area away from fat or bone. NEVER leave the thermometer in the food during cooking, unless it is approved for microwave oven use.

Before Requesting Service

These things are normal:

The oven causes interference with my TV.	Some radio and TV interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, blow dryers, etc. It does not indicate a problem with your oven.
Steam accumulates on the oven door and warm air comes from the oven vents.	During cooking, steam and warm air are given off from the food. Most of the steam and warm air are removed from the oven by the air which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as the oven door. This is normal. After use, the oven should be wiped dry (see page 9).

PROBLEM	POSSIBLE CAUSE	REMEDY
Oven will not turn on.	The oven is not plugged in securely.	Remove plug from outlet, wait 10 seconds and re-insert.
	Circuit breaker or fuse is tripped or blown.	Reset circuit breaker or replace fuse.
	There is a problem with the outlet.	Plug another appliance into the outlet to check if it is working.
Oven will not start cooking.	The door is not closed completely.	Close the oven door securely.
	Start Pad was not pressed after programming.	Press **Start** Pad.
	Another program is already entered into the oven.	Press **Stop/Reset** Pad to cancel the previous program and enter new program.
	The program is not correct.	Program again according to the Operating Instructions.
	Stop/Reset Pad has been pressed accidentally.	Program oven again.
The Glass Tray wobbles.	The Glass Tray is not positioned properly on the Roller Ring or there is food under the Roller Ring.	Take out Glass Tray and Roller Ring. Wipe with a damp cloth and reset Roller Ring and Glass Tray properly.
When the oven is operating, there is noise coming from the glass tray.	The Roller Ring and oven bottom are dirty.	Clean these parts according to **Care and Cleaning of your Microwave Oven** (see page 9).
The indication light appears in the **Display Window**.	The CHILD LOCK was activated by pressing **Start** pad 3 times.	Deactivate LOCK by pressing **Stop/Reset** pad 3 times.
The oven stops cooking by microwave and "H97" or "H98" appears in the display window.	This display indicates a problem with the microwave generation system.	Please contact an authorised Service Center (see page 26).

Warranty & Service

Panasonic Canada Inc.
5770 Ambler Drive, Mississauga, Ontario L4W 2T3

PANASONIC PRODUCT – LIMITED WARRANTY

Panasonic Canada Inc. warrants this product to be free from defects in material and workmanship and agrees to remedy any such defect for a period as stated below from the date of original purchase.

Microwave Oven: **Two (2) years, parts and labour (Carry-in Service). Additional three (3) year warranty on the magnetron (parts only, labour extra).**
In-home Service applies to convection, over-the-range and stainless steel ovens.

In-home Service will be carried out only to locations accessible by roads and within 50 km of an authorized Panasonic service facility.

LIMITATIONS AND EXCLUSIONS

This warranty does not apply to products purchased outside Canada or to any product which has been improperly installed, subjected to usage for which the product was not designed, misused or abused, damaged during shipping, or which has been altered or repaired in any way that affects the reliability or detracts from the performance, nor does it cover any product which is used commercially. Dry cell batteries are also excluded from coverage under this warranty.
This warranty is extended to the original end user purchaser only. A purchase receipt or other proof of date of original purchase is required before warranty service is performed.
THIS EXPRESS, LIMITED WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE.
IN NO EVENT WILL PANASONIC CANADA INC. BE LIABLE FOR ANY SPECIAL, INDIRECT OR CONSEQUENTIAL DAMAGES.
In certain instances, some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or the exclusion of implied warranties, so the above limitations and exclusions may not be applicable.

WARRANTY SERVICE

FOR PRODUCT OPERATION ASSISTANCE, please contact:

Our Customer Care Centre:	Telephone #:	(905) 624-5505
	1-800 #:	1-800-561-5505
	Fax #:	(905) 238-2360
	Email link:	"Contact Us" on www.panasonic.ca

FOR PRODUCT REPAIRS, please locate your nearest Authorized Servicentre at www.panasonic.ca :

Link : "Servicentres™ locator" under "Customer support"

IF YOU SHIP THE PRODUCT TO A SERVICENTRE

Carefully pack and send prepaid, adequately insured and preferably in the original carton. Include details of the defect claimed, and proof of date of original purchase.

QUICK GUIDE TO OPERATION

Feature	How to Operate
To set **Clock** (☛ page 12)	Clock → 0 Thru 9 → Clock Press once. Enter time of day. Press once.
To set **Power and Time** (☛ page 13)	Power Level (10 Levels) → 0 Thru 9 → Start Press to select Power Level. Set cooking time. Press.
To Use **Child Safety Lock** (☛ page 12)	**To Set:** Start — Press 3 times. **To Cancel:** Stop/Reset — Press 3 times.
To cook using **Popcorn** (☛ page 14)	Popcorn → More or Less → Start Select weight. Optional. Press.
To cook using **Quick Min** (☛ page 13)	Quick Min → Start (up to 10 min.) Press.
To reheat using **Sensor Reheat** (☛ page 17)	Sensor Reheat → More or Less → Start Press once. Optional. Press.
To cook using **Sensor Cook** (☛ page 17)	Sensor Cook (1~9) → More or Less → Start Press to select food number. Optional. Press.
To defrost using **Inverter Turbo Defrost** (☛ page 15)	Inverter Turbo Defrost (lb/kg) → 0 Thru 9 → Start Press once. Set weight. Press.
To use **Keep Warm** (☛ page 13)	Keep Warm → 0 Thru 9 → Start Press once. Set keep warm time. (up to 30 min.) Press.
To use as a **Kitchen Timer** (☛ page 20)	Timer → 0 Thru 9 → Start Press once. Set time. Press.
To set **Stand Time** (☛ page 20)	(Input up to 4-stage cooking programs.) → Timer → 0 Thru 9 → Start Press once. Set time. Press.
To set **Delay Start** (☛ page 20)	Timer → 0 Thru 9 → (Input up to 4-stage cooking programs.) → Start Press once. Set time. Press.

Specifications

	NN-SN676S	NN-SN667W	NN-SN667B
Power Source:	120 V, 60 Hz		
Power Consumption:	1,480 W		
Cooking Power:*	1,200 W		
Outside Dimensions (H x W x D):	301 mm x 518 mm x 404 mm (11 7/8" x 20 3/8" x 15 7/8")		
Oven Cavity Dimensions (H x W x D):	225 mm x 375 mm x 386 mm (8 7/8" x 14 3/4" x 15 3/16")		
Operating Frequency:	2,450 MHz		
Net Weight:	Approx. 11.8 kg (26 lbs)		

Trim Kit for NN-SN676S/SN667W/SN667B:

	NN-SN676S	NN-SN667W	NN-SN667B
Model Number:	NN-TK529SAPH (Stainless)	NN-TK529WAPH (White)	NN-TK529BAPH (Black)
Outside Dimension:	685 mm x 419 mm (27" x 16 1/2")		
Cabinet Opening	576 mm x 389 mm x 533.4 mm (22 11/16" x 15 5/16" x 21")		

*IEC Test procedure

Specifications subject to change without notice.

User's Record

The serial number of this product may be found on the left side of the control panel. You should note the model number and the serial number of this oven in the space provided and retain this book as a permanent record of your purchase for future reference.

Model No. _____

Serial No. _____

Date of Purchase _____

Fisher&Paykel
innovative living

aerotech
ADVANCED COOKING SYSTEM

Multifunction oven
User guide US CA

Contents

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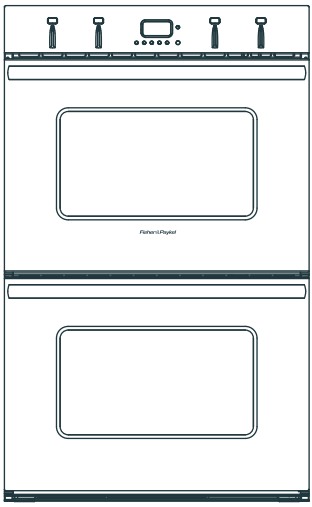
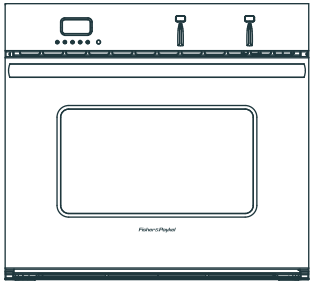
Introduction

Thank you for buying a Fisher & Paykel Aerotech® oven. Now that it is installed and ready to use, you will want to know everything about it to make sure you get excellent results right from the start. This guide introduces you to all its features, as well as giving you a comprehensive set of cooking charts. We recommend you read the whole guide before using your new oven, for both safety and cooking success.

For further information, go to www.fisherpaykel.com

To change the language in the oven mode displays to French/Spanish, go to 'How to change the language' in 'USER SELECT options'.





Fisher & Paykel AeroTech® oven
Double model OD302 and single model OS302

Important!
SAVE THESE INSTRUCTIONS

Safety and warnings

This symbol alerts you to hazards such as fire, electrical shock, or other potential injuries. It also warns you of things that may cause damage to your oven.

⚠ WARNING!

Hot Surface Hazard

Accessible parts will become hot when in use.

Children should be kept away and care should be taken.

Failure to do so could result in burns and scalds.

⚠ WARNING!

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow the 'Important safety precautions' listed below:

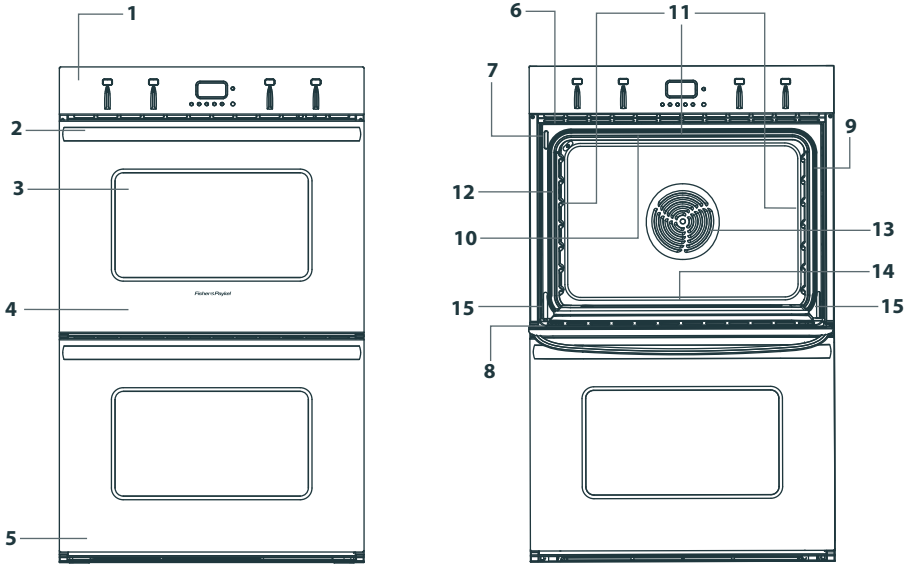
Important safety precautions

- Read all the instructions before using the oven. Use the oven only for its intended purpose as described in these instructions.
- Proper installation. Be sure your appliance is properly installed and grounded by a qualified technician.
- Never use your appliance for warming or heating the room. Persons could be burned or injured or a fire could start.
- Do not leave children alone. Children should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Wear proper apparel. Do not wear loose fitting or hanging garments when using the appliance. They could ignite or melt if they touch an element or hot surface or you could be burned.
- User servicing: Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on appliance: flammable materials should not be stored in an oven or near surface units.
- Do not use water on grease fires. Smother fire or flame or use dry chemical or foam type extinguisher.
- Use only dry oven mitts or potholders. Moist or damp potholders on hot surfaces could result in burns from steam. Do not let potholders touch hot or heating elements. Do not use a towel or a bulky cloth for a potholder. It could catch fire.

- **Use care when opening the oven door.** Let hot air or steam escape before removing or replacing food.
- **Do not heat unopened food containers.** They can build up pressure that may cause the container to burst and result in injury.
- **Always keep oven vent ducts unobstructed.**
- **Placement of oven racks: always position oven racks (shelves) in the desired location while oven is cool.** If a rack must be removed while the oven is hot do not let the oven mitts or potholder contact hot heating elements in the oven or the base of the oven.
- **Do not clean the door seal (gasket) or cavity seal or use any oven cleaning products on them.** They are essential for a good seal. Care should be taken not to rub, damage or move the gaskets.
- **Do not use oven cleaners.** No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **Clean only the parts listed in the manual.**
- **Before self-cleaning the oven remove broiler pan and other utensils.**
- **Do not touch heating elements or interior surfaces of the oven.** Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of the oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are the oven vent, the surface near the oven vent, and the oven door and window, could also become hot enough to cause burns.
- The **California Safe Drinking Water and Toxic Enforcement Act** requires businesses to warn customers of potential exposure to substances which are known by the State of California to cause cancer or reproductive harm. Small amounts of harmful chemicals are given off in the oven's self-cleaning cycle from insulation and food decomposition. Significant exposure to these substances can cause cancer and reproductive harm. Venting with a hood or open window, and wiping out excess food spills prior to self-cleaning the oven reduces exposure.
- **Do not use a steam cleaner to clean your oven.**
- **Do not store things children might want above the oven.** Children could be burned or injured while climbing on it.
- **Do not operate the oven if it is damaged or not working properly.**
- **Do not install or use a damaged appliance.** If you receive a damaged product, contact your dealer or installer immediately.
- **Anyone with a disability that may limit their ability to use the appliance** should have a competent person instruct them in its use. This person should be satisfied that they can then use the appliance without danger to themselves or their surroundings.
- **Use only cookware approved for oven use.** Follow the cookware manufacturer's instructions.

Location of features

The diagram below shows you what features your oven has and where they are located (double oven model shown).



1 Control panel
2 Door handle
3 Oven window
4 Upper oven
5 Lower oven (double models only)
6 Model & serial number
7 Self-clean latch
8 Door seal
9 Cavity seal
10 Broil element
11 Oven lights
12 Cooking probe socket
13 Aero® fan & concealed element
14 Lower concealed element
15 Door hinge

Setting the clock

As your oven is connected to a power supply for the first time, a tone will sound and the clock display will light up. The clock display will show '0:00' and the colon (:) will flash. Next, set the clock.

Clock must be set before oven can be operated

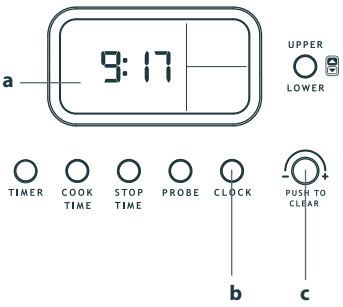
To set the clock

The oven clock has a default 24 hour display. '0:00' will be shown when the oven has been turned on at the wall and the colon will flash.

1 While the colon is flashing, rotate the setting selector until the correct time of day is showing.

2 Press the **CLOCK** button to adopt the time you have set or wait eight seconds and the setting will be automatically adopted.

Refer to the 'USER SELECT options' for instructions on how to change the clock to display 12 hour time.



a Clock display

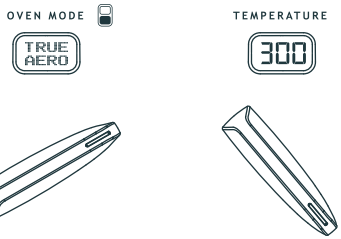
b **CLOCK** button
- allows you to set the clock.

c **PUSH TO CLEAR**
- turn this button to set the: clock/timer/probe temperature/cook time/stop time. Press this button to clear the display.

Oven displays

Oven mode dial & display

Turn clockwise to select your desired oven mode. When the mode is set, the lights and cooling fan will come on.



Temperature dial & display

Turn clockwise to select the oven temperature you want to cook at. The default setting for the temperature display is degrees Fahreheit. Refer to the 'USER SELECT options' for instructions on how to change the temperature display settings.

Note: for double oven models, controls on the left are for the upper cavity and controls on the right are for the lower cavity.

Preheating your oven

- Preheat your oven when using the following modes: TRUEAERO, AEROBAKE, BAKE, AEROPASTRY and PASTRY BAKE. Preheating your oven is not required when using ROAST and AEROBROIL.
- Position shelves in the oven before preheating.
- When your oven is preheating, your selected cooking temperature is displayed alternately with the actual oven temperature. When the oven has reached the selected temperature an audible beep will sound and the temperature display will change from orange to green (brushed stainless steel models) or orange to blue (Iridium stainless steel models).
- The AeroTech® oven is equipped with a fast preheat function. In TRUEAERO, AEROBAKE, BAKE, AEROPASTRY and PASTRY BAKE modes it will heat to 345 °F (175 °C) from cold in under 10 minutes and to 425 °F (220 °C)in under 15 minutes.

Note: if you want to change the oven mode and/or temperature during operation, turn the oven mode and temperature dials to OFF then wait for the temperature and mode lights to turn off before selecting your new settings. This will reactivate the fast preheat function.

Oven modes

Your Fisher & Paykel AeroTech® oven has nine cooking modes plus WARM and SELF CLEAN. These modes use different combinations of elements and the convection fan to give you maximum flexibility when cooking.

TRUEAERO: convection fan plus fan element
TRUEAERO is a very flexible method of cooking. A concealed heating element surrounding the fan in the rear of the oven heats air, which is then blown into the cavity. The consistent temperature creates an ideal oven environment giving baking which is well risen and evenly coloured. Cookies are crisp on the outside and chewy in the middle, meat and poultry is delicously browned and sizzling while remaining juicy and tender. Casseroles are cooked to perfection and reheating is quick and efficient. TRUEAERO is the mode to choose for multi-shelf cooking and complete oven meals.

AEROBAKE: convection fan plus upper and lower elements
The oven fan circulates hot air from the top outer and lower concealed elements and distributes it around the oven cavity. Food cooked using the AEROBAKE mode tends to brown more quickly than foods cooked on conventional modes like BAKE. AEROBAKE is great for crisping pastry in lemon meringue pie and vegetable phyllo parcels. AEROBAKE at a low temperature – 125 °F (50 °C) – is ideal for drying fruit, vegetables and herbs.

BAKE: upper and lower elements
Heat comes from the top outer and lower concealed elements. BAKE is the conventional cooking mode, suitable for single shelf cooking. It is ideal for foods that require long cooking periods or cooking at low temperatures, like meringues and rich fruitcakes.

AEROPASTRY: convection fan plus lower element
Heat from the lower concealed element is circulated throughout the oven cavity by the oven fan. Excellent for sweet and savory pastry foods, for moist breads and brownies and cookies that you want extra chewy.

PASTRY BAKE: lower element
Heat comes from the lower element only. This is a traditional cooking mode which is suitable for recipes that were developed in older ovens. For best results, cook on only one shelf at a time. It is perfect for foods that require delicate cooking and have a pastry base, like custard tarts, quiches and cheesecake or anything that does not require direct heat and browning on the top surface.

WARM

WARM is a constant low heat of 165 °F (75 °C). It is excellent for keeping cooked food hot and warming plates and serving dishes. To reheat food from cold, use TRUEAERO and change to WARM only when the food is piping hot, as this mode will not bring cold food up to a temperature high enough to kill any harmful bacteria.

ROAST

ROAST is a two-step program that has been developed to help you cook delicious roasts effortlessly. Place the meat in the cold oven and the first stage will sear the meat at a high temperature for 20 minutes to crisp and brown the exterior. The oven then automatically drops to a lower, selected temperature for the remainder of the cooking time, giving you a moist and juicy roast. ROAST can be used with or without the cooking probe and is also great for cooking vegetables.

BROIL: upper inner element

BROIL delivers intense heat from the inner region of the top element. Great when you need to quickly broil smaller dishes, for example Crème Brulee, or one to two portions of your usual favorites, like crispy chicken breasts or a steak. Broil takes a minute or so to warm up and is carried out with the door closed. Power levels are expressed as a percentage from LO (50% power) to HI (100% power).

MAXIBROIL: upper inner and outer elements

MAXIBROIL delivers intense heat from the entire top element. It is the most suitable mode for 'finishing off' many meals, for example browning the top of potato gratin and frittata as well as cooking smaller cuts of meat. Use MAXIBROIL to toast bread or as well as broiling your favorite chicken, fish and steak. MAXIBROIL takes a minute or so to warm up and is carried out with the door closed. Power levels are expressed as a percentage from LO (50% power) to HI (100% power).

AEROBROIL: fan plus upper inner and outer elements

AEROBROIL produces food with a finish that is similar to a rotisserie. Meat, poultry and vegetables cook beautifully; food is crisp and brown on the outside while the inside remains moist and tender. Try using this mode with foods you might usually fry, like meatballs. It is great for chops, cutlets and beef burgers as well as vegetables.

SELF CLEAN

This oven features a pyrolytic self-cleaning cycle that takes care of the mess and grime that is traditionally associated with oven cleaning. During self-clean cycles the oven reaches higher temperatures than it does for cooking and this burns off and breaks down soil and grease deposits. A smoke eliminator and active venting system eradicates odor. The ash residue that remains can simply be removed from the cool oven with a damp cloth or sponge.

The cooling fan

A cooling fan will come on automatically when most oven modes are used, and blow air out below the oven door. The cooling fan may continue to run after the oven is switched off to keep the door and control panel cool.

Shelf positions

Optilevel™

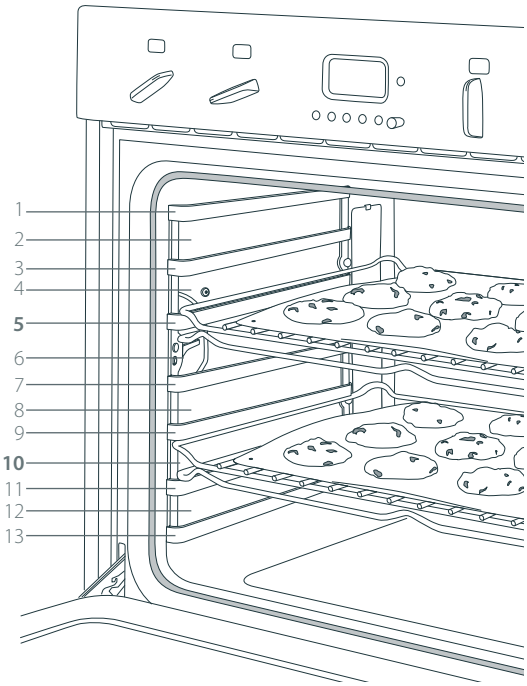
The Optilevel™ shelving system allows you to choose the optimum cooking level within the oven. Placing the shelves on or between the shelf support runners provides 13 cooking positions to choose from.

Organize the shelves prior to heating the oven. Generally, the shelf positions located in the top of the oven are suitable for broiling. Shelves in the middle and lower region of the oven are suitable for baking, roasting and casseroles. For more specific information on which shelf position to use, refer to the 'Cooking charts'.

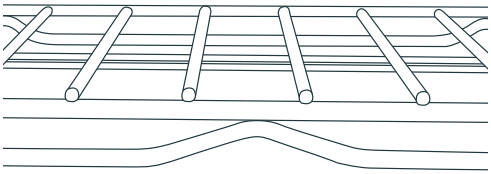
Your oven shelves come with built-in stop locks for your safety. This means when inserted properly they will not tilt when pulled towards you.

To insert shelves

Position the shelves so that the single ^ in the center is facing towards you, as shown, and slide the shelf right to the back of the oven. Shelves will feel very stable when inserted correctly.



Shelf positions with shelves at positions 5 and 10



Shelf detail showing the single ^ facing toward you

Accessories

Three-piece broil/roast system

- The three-piece broil/roast system (made up of the pan, grid and rack) is designed to prevent hot fat and juices in the broil pan splattering throughout the oven.
- All pieces can be used together as one complete unit, or in different combinations.

Glass tray (not supplied with all models)

- This is made of extremely tough glass and is perfect oven-to-tableware.
- The glass tray is great for all broiling and baking modes.
- Wash in hot soapy water or the dishwasher. Soaking with a little dishwasher detergent will help to remove stubborn stains.

Cookie sheets

- The cookie sheets have a non-stick finish and need only a light coating of cooking spray or greasing before use.
- Their dark color absorbs heat and you may find that your favorite recipes cook more quickly than on old shiny trays. Alternatively, you can reduce the oven temperature by approximately 60-70 °F (15-20 °C).
- Allow your baking to cool for a few minutes after it comes out of the oven before removing it from the tray using a wooden or Teflon spatula.
- Always remove food before it is completely cold. In most cases wiping with a paper towel is all that is needed to clean the trays.

Pizza stone and paddle (not supplied with all models)

- Your pizza stone will allow you to cook a pizza like one cooked in an authentic pizza oven.
- Using the pizza stone is a great way to cook bought, ready-made pizzas as well as home-made ones.
- If cooking frozen pizza, allow it to defrost completely before placing on the hot pizza stone.

Using the oven controls

In double ovens controls on the left are for the upper oven and controls on the right are for the lower oven. Pushing the oven cavity selector button lets you toggle between the oven cavities, for example if you are setting automatic programs.

a **TIMER** button

b **COOK TIME** button

c **STOP TIME** button

d **PROBE** button

e **CLOCK** button

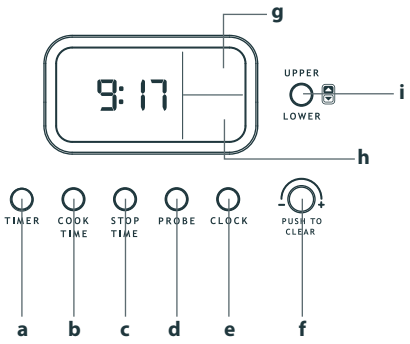
f **PUSH TO CLEAR** button (rotate/press)

g Upper oven cavity display

h Lower oven cavity display

i Oven cavity selector button - press this button to toggle between upper and lower cavity settings

g, **h**, and **i** are on double models only



Timer

The timer can be used at any time, even when the oven is not in use.

To set the timer

1 Press the **TIMER** button. The **TIMER** symbol and the colon will flash in the clock display.

2 Rotate the **PUSH TO CLEAR** button until you have the time you need. Press the **TIMER** button or wait eight seconds for the setting to be adopted and the timer will begin to count down.

3 To cancel the timer, press the **TIMER** button then the **PUSH TO CLEAR** button.

4 When the set time finishes the **TIMER** symbol and 0:00 will flash and the oven will beep. Press the **TIMER** or **PUSH TO CLEAR** button to stop the beeping and clear the timer.

The timer does not turn the oven off.

Automatic cooking

Automatic time cooking

Automatic time (delayed start) cooking will turn the oven on and off at times you have set.

To set automatic time cooking:

1. Check that the clock shows the correct time.
2. In double ovens, choose the upper or lower oven. This is important.
3. Select the oven mode and temperature.
4. Decide how long the food will take to cook, allowing time for preheating if necessary.
5. Press the **COOK TIME** button and rotate the **PUSH TO CLEAR** button to select this length of time. You do not need to set a start time.
6. Press the **STOP TIME** button, and rotate the **PUSH TO CLEAR** button to select the time of day you want the oven to stop cooking.

   Note: you must set this stop time within eight seconds, or the cook time settings will be automatically adopted. To cancel the cook time settings, turn the oven mode and temperature dials to OFF, as described in 'Cancelling automatic cooking'.

- The oven mode and temperature dials will still function (as during manual operation). You can alter these before or during cooking, and you can manually turn the oven off before the set cook time has finished.
- Before cooking starts, **DELAY**, **AUTO** and the current time will show in the clock display. The oven mode and temperature displays will dim, and the oven light will be off.
- During cooking, **AUTO**, **COOK TIME** and the remaining cook time will show in the clock display. The oven mode and temperature displays will be bright, and the oven light will be on.
- When cooking has finished, the oven will beep and turn off. The temperature and oven displays will dim, and the oven light will go off. **COOK TIME** and **AUTO** will flash in the clock display.
- Turn the oven mode and temperature dials to OFF. The oven light will stay on for eight seconds, and then go off when the oven returns to manual mode.

Automatic stop cooking

You can set the oven to automatic stop cooking at any time during cooking, or when you turn the oven on.

To set automatic stop cooking:

1. Check that the clock shows the correct time.
2. In double ovens, choose the upper or lower oven. This is important.
3. Select the oven mode and temperature.
4. Press the **STOP TIME** button, and rotate the **PUSH TO CLEAR** button to select the time you want the oven to stop cooking.

- During cooking, **AUTO, COOK TIME** and the remaining cook time will show in the clock display. The oven mode and temperature displays will be bright, and the oven light will be on.
- When the cook time is finished, the oven will beep and turn off. The oven and temperature displays will dim, and the oven light will go off. **COOK TIME** and **AUTO** will flash in the clock display.
- Turn the oven mode and temperature to OFF. The oven light will stay on for eight seconds, and then go off when the oven returns to manual mode.

Cancelling automatic cooking

To cancel automatic time and automatic stop cooking, turn the oven mode and temperature dials to OFF. After eight seconds, the clock display will revert to the time of day, and the oven will return to manual mode.

⚠ WARNING!

Food safety is an important consideration when using delayed cooking modes.

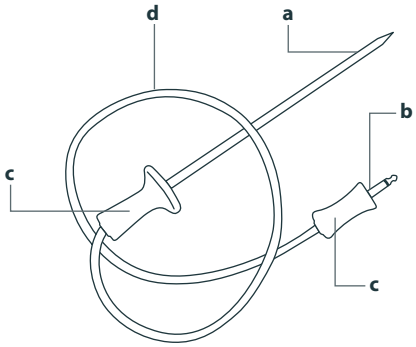
To avoid potential spoiling of food and sickness, take the following steps:

- Avoid using foods that will spoil while waiting for the cooking cycle to begin. Typical food to avoid include those containing eggs and dairy products, cream soups, cooked and uncooked meats, poultry and fish.
- If cooking will not begin immediately, place only very cold or frozen food in the oven. Most unfrozen food should never stand in the oven for more than two hours before cooking begins.
- Do not allow food to remain in the oven for more than one hour after completion of the cooking cycle.

Oven operation

Cooking probe

Use your cooking probe to accurately judge when your meat is perfectly cooked. The probe can be used on TRUEAERO, AEROBAKE, ROAST, AEROBROIL and BAKE modes.



a Metal probe **c** Handle

b Plug **d** Cable

Using the cooking probe

1 Select the oven mode and temperature and preheat the oven if appropriate. ROAST does not require preheating.

2 Insert as much of the metal cooking probe as possible horizontally into the thickest part of the fully defrosted meat. The thicker the meat, the longer it will take to cook, so it is important that the probe is measuring the temperature of the meat at its thickest point. Make sure the probe does not touch bone, fat or gristle, as this will give you a false reading.

3 Place the meat on the three-piece broil/roast system.

4 When the oven has preheated (if required) to the set temperature place the broil/roast system in the oven and insert the plug end of the cooking probe into the probe socket, using an oven mitt if the oven is hot. The probe socket is on the left hand side of the oven, halfway down between shelf positions three and five. Make sure the probe is pushed into the socket, then close the oven door.

5 Select the upper or lower cavity for double oven models using the oven cavity selector button.

6 Press the **PROBE** button on the control panel. The pre-set temperature of 150 °F (65 °C) and PROBE will light up in the display. If you want to select a different internal food temperature from the preset temperature, rotate the **PUSH TO CLEAR** button while the **PROBE** symbol is flashing. For temperature guidelines, see 'Cooking charts'.

To cancel the cooking probe

To cancel the probe setting before the set temperature has been reached press the **PROBE** button then the **PUSH TO CLEAR** button.

Tips for using the cooking probe

- The display will show the actual internal temperature. To look at the set internal temperature press **PROBE**.
- The oven will beep and automatically turn off when the set internal temperature has been reached. The temperature and oven mode displays will remain on and the oven light will go out.
- Return the oven to manual mode by pressing the **PUSH TO CLEAR** button. Turn the oven mode dial and temperature dials to OFF.

- The cooking probe can be used with automatic cooking functions. If the probe reaches the set temperature before the stop time is reached the probe will turn the oven off.
- The internal temperature of the meat will continue to rise by 5-15 °F (2-8 °C) after you have removed it from the oven so allow for this in your calculations.

Important!

- **Use only the cooking probe supplied with your AeroTech® oven.**
- **Hold the cooking probe at the 'handles' when inserting and removing it from food and the cooking probe socket.**
- **Remember to remove the cooking probe from the oven before you start a self-clean cycle.**
- **Do not store the probe in the oven.**
- **Only use the probe with food that is fully defrosted.**

Roasting

ROAST is a two-step program. It has an initial 20 minute searing stage to brown the roast and caramelize the meat juices, then a reduction to your set temperature for the remainder of the cooking period, producing a tender and juicy roast that is full of flavor. Little browning takes place after the initial 20 minute searing.

Using the ROAST mode

1. Place the meat on the three-piece broil/roast system on a shelf so that the top of the roast is in the center of the oven or lower.
2. Select ROAST using the oven mode dial. Select the temperature. When using the ROAST mode, there is no need to preheat the oven.

- Use automatic/delayed start cooking if you want your oven to automatically turn on/off. For suggested roasting times and temperatures see 'Cooking charts'.

Tips for a successful roast

- The initial searing is too hot for 'roasting bags'. Use TRUEAERO, AEROBAKE or BAKE if you are using roasting or oven bags and follow the manufacturer's guidelines.
- Tender cuts should be cooked at a high temperature quickly, while tougher cuts require a lower temperature for a longer time.
- For perfect results use the meat probe to take out the guesswork.
- Placing the meat on the wire broil/roast rack allows hot air to circulate around it and gives more even browning.
- Thick pieces of meat take longer to cook than thin pieces of the same weight. Meat cooks by absorbing heat from the outer surface to the middle. The thicker the meat the longer it will take to cook.
- Roasts containing bones cook more quickly than boneless or rolled roasts due to the bone conducting heat throughout the meat. Stuffed roasts will take longer to cook.

- Selecting the cooking time for your roast depends on your personal preference. Meat taken straight from the refrigerator will take longer to cook.
- Poultry should always be well cooked with the juices running clear.
- Roasting is a method of cooking meat that uses dry heat. Don't add water to your roast as this has a steaming effect.
- Vegetables are excellent cooked on ROAST. Clean and cut them into large chunks, coat lightly with oil, season and place in a single layer on the greased glass tray. Select ROAST using the oven mode dial and 340 °F (175 °C). Place in the oven on a shelf in position eight. Cook for 35 – 45 minutes, depending on size and type of vegetable, until golden brown and tender. Vegetables can be placed on the broiling system, around meat if they are going to take approximately the same length of time to cook. Longer than about two hours will overcook the vegetables so put them in the oven partway through cooking a large piece of meat. The vegetables will brown more slowly if they have missed the initial searing stage of the ROAST mode so allow plenty of time to cook them thoroughly, up to two hours at 320-340 °F (150-175 °C).

Broiling

Your AeroTech® oven gives you a choice of BROIL, MAXIBROIL and AEROBROIL
For many meats broiling is considered to be a healthier alternative to frying. Broiling is a relatively quick method of cooking foods producing superior flavor and is also a great way to cook vegetables. Carry out all broiling with the oven door completely closed.

When using AEROBROIL the upper elements are on and the hot air is circulated around the oven by the oven fan. AEROBROIL is suitable for foods that you might normally pan fry, barbecue or rotisserie, for larger cuts of meat and whole chickens.

⚠ WARNING!

Hot Surface Hazard

Hot steam may be produced when using BROIL, MAXIBROIL, or AEROBROIL modes.

Take care when opening the oven door and always use oven mitts or pot holders to handle hot cooking utensils.

Failure to do so could result in burns or scalds.

Using the broil modes

1 Place food on top of the broil/roast pan, grid and rack.

2 Select the shelf position you want to broil at - see 'Cooking charts' for suggested shelf positions, times and temperatures.

Tips for successful broiling

- Position the oven shelves before you turn the oven on.
- To make cleaning the broil/roast system easier, spray the rack, grid and inside of the pan with a light coating of non-stick cooking spray before use.
- For best results allow the broil element to warm up for a minute or two before putting food in the oven.
- Use the timer to time the broiling process if desired.
- Keep the oven door closed.
- We recommend using the three-piece broil/roast system provided with your AeroTech® oven. This has been specifically designed to reduce splatter and smoke. If you do use other glass or ceramic dishes and pans, be sure that they can withstand the high temperature of the broil.
- Basting lean meat, fish or chicken with a marinade or juices while broiling will add flavour and moisture.
- If turning meat halfway through the cooking time, use tongs or a spatula. Avoid piercing meat with a knife or fork as this will allow juices to escape, making the meat less moist.

Baking

Tips for successful baking

- When baking, make sure the cake tins do not touch each other or the sides of the oven. Stagger tins across shelves if necessary and use TRUEAERO for multi-shelf cooking. Do not open the oven door until at least 3/4 through the suggested cooking time.
- Baking pans that are made of dark, dull metals are recommended in appliances with a concealed lower element like the AeroTech® oven. They absorb heat and often cook and brown food faster than reflective, shiny aluminum pans and sheets.

Important!

Do not place aluminum foil, dishes with reflective qualities or any object on the oven floor as this will cause a heat build-up which will result in irreversible damage to the porcelain enamel.

Multi-shelf cooking

Multi-shelf cooking is very successful using the TRUEAERO mode. The AeroTech® advanced cooking system allows you to bake several different foods simultaneously on different levels giving you increased flexibility - as well as saving time. TRUEAERO is well suited to batch baking of cookies, biscuits, and muffins as well as complete oven meals. See 'Cooking charts' for suggested times, temperatures and shelf positions for multi-shelf cooking.

Dehydrating, and proofing bread

Tips for dehydrating

- To obtain a high quality dried product, select only unblemished, mature fruit.
- Wash fruit thoroughly and pat dry. Peel if desired. Unpeeled fruit will take longer to dry. Remove stones, stems or pips if necessary. Place fruit on a baking tray on a shelf in the oven.
- We recommend using TRUEAERO or AEROBAKE at 125 °F (50 °C).

Tips for proofing bread

Your AeroTech® oven provides an ideal sealed environment to proof bread.

- Preheat the oven on BAKE at 80 °F (30 °C). When you are ready to proof the dough, turn the temperature and mode to off and place the dough in a covered bowl on a shelf in the warm oven. It will be the perfect temperature to proof dough and the AeroTech® oven is so well insulated that it will stay warm for several hours.

  Note: Some recipes recommend putting water or ice in the oven with the bread dough during baking. The additional moisture improves the bread crust.

  You must place the water or ice in a dish and on an oven shelf in positions 12 or 13. Do not put it directly onto the oven floor. Placing water, ice or any dish or tray directly on the oven floor irreversibly damages the porcelain enamel.

USER SELECT options

USER SELECT mode

USER SELECT mode allows you to configure some of the settings displayed on your AeroTech® oven control panel.

How to enter USER SELECT mode

1 Be sure that the oven mode and temperature dials are off, that no automatic/delayed start programs are operating and that the clock is displaying the correct time of day.

2 Press the TIMER then the CLOCK button and hold down together until the oven 'beeps' (about two seconds). The oven mode display will show USER SELECT.

Oven mode display

Sabbath mode

This mode is designed for religious faiths that observe a 'no work' requirement on the Sabbath.

When your oven is in Sabbath mode

- Clock, temperature and oven mode displays will be disabled.
- No tones will sound.
- No error messages or temperature changes will be displayed. However, temperature can be adjusted.
- The cavity lights are on if the door is open when Sabbath mode is set. The cavity lights are off if the door is closed when Sabbath mode is set.

How to set Sabbath mode

1 Enter the USER SELECT mode and turn the oven mode dial clockwise until the display shows SAB MODE.

Oven mode display

2 Select the length of time you wish to stay in SAB MODE by rotating the PUSH TO CLEAR button. The maximum is 99 hours, in one hour steps, and is shown in the clock display. Select a temperature. BAKE is the only oven mode available in Sabbath mode.

3 To start Sabbath mode, press the PUSH TO CLEAR button. The oven mode display will show SAB MODE with no backlight. The temperature display will show – – –; temperatures can be adjusted but the display will not change.

Tips for using Sabbath mode

- In double oven models, different temperatures can be selected for upper and lower ovens by using their temperature dials. The oven mode dial for the lower oven must be turned to a function to activate the lower oven.
- The oven can be turned off at any time during Sabbath mode by turning the oven mode and temperature dials to OFF, but the oven will not revert to regular operation until the set time has elapsed.
- When the set time has elapsed the oven will revert to regular operation.
- You can exit Sabbath mode at any time by pressing the PUSH TO CLEAR button and holding it down for five seconds.

How to change the temperature scale

1 Enter the USER SELECT mode and turn the oven mode dial clockwise until TEMP SCALE appears in the display.

2 Press PUSH TO CLEAR to select either 'C' or 'F' in the clock display. Selecting 'C' will convert the numbers shown in the temperature display to degrees Celsius while selecting 'F' will show the oven temperatures in degrees Fahrenheit.

3 Press the CLOCK button to activate.

Oven mode display

SHORT ALERT

By default, SHORT ALERT is off and the audible beep will sound continuously at the end of automatic cooking functions until cancelled by pressing the PUSH TO CLEAR button.

When SHORT ALERT is on

- An audible beep will sound five times at the end of automatic cooking functions and when the timer finishes. After five beeps, the alert will stop, then repeat every five minutes until cancelled by pressing the PUSH TO CLEAR button.
- The clock display will flash continuously until cancelled.

How to activate SHORT ALERT

1 Enter the USER SELECT mode and turn the oven mode dial clockwise until SHORT ALERT appears in the display.

2 Press PUSH TO CLEAR to select either ON or OFF in the clock display.

3 Press the CLOCK button to activate.

Oven mode display

How to change from 24 hour to 12 hour time display

1 Enter the USER SELECT mode and turn the oven mode dial clockwise until TIME MODE appears in the display.

2 Press PUSH TO CLEAR to select either '24H' or '12H' in the clock display.

3 Press the CLOCK button to activate.

Oven mode display

How to hide the time in the clock display

1 Enter the USER SELECT mode and turn the oven mode dial clockwise until SHOW CLOCK appears in the display.

2 Press PUSH TO CLEAR to select either 'ON' or 'OFF' in the clock display.

3 Selecting 'ON' will show the time and 'OFF' will hide the time in the clock display. All other functions, such as **TIMER**, will continue to be shown as normal in the clock display when the time is hidden.

4 Press the CLOCK button to activate.

Oven mode display

How to change the language

1 Enter the USER SELECT mode and turn the oven mode dial clockwise until LANG USA appears in the display.

2 Press PUSH TO CLEAR to toggle through the different languages: US for American English, EN for UK English, FR for Canadian French or ES for South American Spanish.

3 Press the CLOCK button to activate.

Oven mode display

How to reset the oven

This will reset TEMP, SCALE, SHORT ALERT, TIME MODE and SHOW CLOCK to their default settings. Sabbath mode and language settings will remain unaffected.

1 Enter the USER SELECT mode and turn the oven mode dial clockwise until RESET appears in the display.

2 Press PUSH TO CLEAR to reset the oven to default settings.

3 Press the **CLOCK** button to exit USER SELECt mode.

Oven mode display

Control panel lock

Locking the control panel disables all the buttons and dials which can be useful when cleaning oven surfaces or preventing accidental bumps and unauthorised use. The control panel can only be locked when the oven mode and temperature are OFF.

To lock the control panel

Press the PUSH TO CLEAR button and hold down for five seconds. The **LOCK** symbol will appear in the clock display. Repeat to unlock.

Cooking mode options

This chart will help you to match your cooking requirements to the most appropriate cooking mode. Note: ● Recommended method ○ Alternative method.

	TRUEAERO	AEROBAKE	BAKE	AEROPASTRY	PASTRY BAKE	ROAST	BROIL	MAXIBROIL	AEROBROIL
Baked products									
Cookies - single tray	○	●	○	○	○				
Cookies - multi tray	●								
Chewy choc. chip cookies	●	○	○	○	○				
Slices/Squares	○	○	○	●	○				
Chocolate cake	○	○	●						
Fruit cake	○	○	●						
Sponge	○	○	●						
Muffins - single tray	○	●	○						
Muffins - multi tray	●								
Meringue	●	○	○						
Bread/Rolls	●	○	○	○					
Pastry									
Apple pie	○	●	○						
Quiche	○	○	○	●	○				
Custard tart	○	○	○	○	●				
Phyllo/Flaky/Puff/Choux	○	●	○	○	○				
Meat, fish and poultry									
Roast beef/pork/lamb	○	○	○			●			○
Roast chicken - whole	○	●	○			○			●
Roast chicken - pieces	○	●	○				○	○	○
Roast turkey	●		○						
Steak/Chops/Cutlets		○					○	●	○
Fish	○	○	○				○	○	●
Family favorites									
Pizza	○	○	○	●	○				
Casserole	●	○	○		○				
Lasagne	○	●	○						○
Meatloaf	○	○	●						
Complete oven meals	●								
Vegetables - roasted	○	○	○			●			○
Vegetables - baked	○	○	●						
Vegetables - broiled							○	●	○

Cooking charts

TRUEAERO	Time (min)	Temp °F	Temp °C	Shelf (single/ multi)
Baked products				
Cookies	13-18	350-360	175-180	8; 5 & 10
Chewy chocolate chip cookies	15-20	340-360	170-180	8; 5 & 10
Vanilla cake	30-40	340-350	170-175	12
Squares/Slices	25-30	340-360	170-180	8
Shortbread	22-30	300-310	150-155	8
Cake - butter/choc	45-55	340-350	170-175	12
Cake - fruit rich	4-5 hrs	280-300	140-150	13
Cake - fruit light	85-95	310-330	155-165	13
Muffins	10-15	390-410	200-210	8; 5 & 10
Meringues	50-60	250-270	120-130	11
Biscuits	12-15	400-425	200-220	8; 5 & 10
Bread/Rolls	25-35	380-400	195-210	8
Pizza	10-15	440-450	225-230	10
Apple pie	35-45	350-360	175-180	10
Pastry				
Phyllo	15-25	375-390	190-200	8
Flaky/Puff	25-35	375-390	190-200	10
Quiche	20-30	350-375	175-190	10
Meat pie	40-50	350-375	180-190	10
Lemon meringue pie	20-30	370-375	185-190	10
Choux pastry	35-40	390-400	200-210	10
Custard tart - pastry	14-16	375-390	190-200	11
- filling	7	350-360	175-180	11
- filling cont.	20-30	310-330	155-165	11
Family Favorites				
Lasagne	30-40	350-375	175-190	10
Meatloaf	80-90	350-375	175-190	8
Chicken pieces	50-60	350-375	175-190	10
Casserole	55-70	340-375	170-190	10
Vegetables				
Baked	30-50	350-375	175-190	10
Roasted	30-45	375-390	190-200	9

AEROBAKE	Time (min)	Temp °F	Temp °C	Shelf
Baked products				
Cookies	8-12	340-350	170-175	9
Chewy chocolate chip cookies	12-18	320-330	160-165	8
Vanilla cake	30-35	340-350	170-175	11
Squares/slices	20-25	350-360	175-180	10
Shortbread	25-35	280-300	140-150	11
Cake - butter/choc	50-60	320-350	160-175	11
Cake - fruit rich	2-6 hrs	260-300	125-150	13
Cake - fruit light	2-2½ hrs	270-300	130-150	13
Sponge	20-25	320-350	160-175	8
Muffins	10-15	390-425	200-220	7
Meringues	60-70	200-225	100-110	11
Biscuits	10-12	390-425	200-220	8
Bread/rolls	15-30	390-425	200-220	8
Pizza	12-16	380-400	195-200	12
Apple pie	25-30	375-400	190-200	11
Pastry				
Phyllo	15-25	375-390	190-200	9
Flaky/puff	20-30	370-390	185-200	9
Quiche	20-25	350-390	175-200	11
Meat pie	30-40	375-380	190-195	11
Lemon meringue pie	30-40	350-360	175-180	10
Choux pastry	30-35	390-400	200-210	11
Custard tart - pastry	12-15	375-390	190-200	8
- filling	7-9	350-360	175-180	8
- filling cont.	20-25	280-300	140-150	8
Family favorites				
Lasagne	40-50	350-360	175-180	8
Meatloaf	55-65	350-360	175-180	8
Chicken pieces	30-40	350-375	175-190	10
Casserole	50-60	350-375	175-190	11
Vegetables				
Baked	30-50	350-375	175-190	10
Roasted	30-45	375-390	190-200	9

BAKE	Time (min)	Temp °F	Temp °C	Shelf
Baked products				
Cookies	8-12	350-370	175-185	9
Chewy chocolate chip cookies	12-18	330-350	165-175	9
Vanilla cake	30-35	330-350	165-175	9
Squares/slices	20-30	350-375	175-190	8
Shortbread	25-35	300-320	150-160	11
Cake - butter/choc	50-60	320-360	160-180	11
Cake - fruit rich	4-6 hrs	275-300	135-150	13
Cake - fruit light	2-2½ hrs	300-320	150-160	13
Sponge	20-40	340-375	170-190	9
Muffins	10-15	390-440	200-225	8
Meringues	60-70	250-270	120-130	11
Biscuits	10-12	410-425	210-220	7
Bread/rolls	15-30	390-425	200-220	8
Pizza	12-18	390-410	200-210	12
Apple pie	25-35	390-410	200-210	11
Pastry				
Phyllo	20-30	375-390	190-200	8
Flaky/puff	20-30	400-410	200-210	8
Quiche	20-30	350-390	175-200	10
Meat pie	30-40	350-390	175-200	10
Lemon meringue pie	35-40	350-375	175-200	10
Choux pastry	35-45	390-410	175-190	8
Custard tart - pastry	12-15	375-390	200-210	8
- filling	7-9	350-360	175-180	8
- filling cont.	20-25	280-300	140-150	8
Family favorites				
Lasagne	40-50	350-375	175-190	9
Meatloaf	55-65	350-360	175-180	9
Chicken pieces	30-40	350-375	175-190	9
Casserole	70-90	350-360	175-180	10
Vegetables				
Baked	40-50	350-375	175-190	8
Roasted	35-50	375-390	190-200	8

AEROPASTRY	Time (min)	Temp °F	Temp °C	Shelf
Baked products				
Cookies	8-10	340-350	170-175	9
Oat cookies	12-15	320-330	160-165	9
Squares/slices	15-20	320-350	160-175	11
Shortbread	20-25	270-280	130-140	9
Pizza	15-20	440-475	225-250	10
Pastry				
Quiche	20-30	390-425	200-220	8
Meat pie	30-40	360-375	180-190	8
Lemon meringue pie	15-20	340-360	170-180	8

PASTRY BAKE	Time (min)	Temp °F	Temp °C	Shelf
Baked products				
Sugar cookies	9-11	340-350	170-175	9
Oat cookies	10-15	320-330	160-165	9
Squares/slices	15-20	320-350	160-175	11
Shortbread	20-25	280-300	140-150	9
Pastry				
Quiche	20-30	390-425	200-220	8
Meat pie	30-40	360-375	180-190	8
Lemon meringue pie	15-20	340-360	170-180	8

MAXIBROIL & BROIL	Time (min)	Broil setting	Shelf
Beef			
Steaks - rare	8-10	Hi	3
Steaks - medium	10-15	Hi	4
Minced - burgers	12-15	Hi	4
Minced - meatballs	12-15	Hi	4
Lamb			
Chops - medium	15-20	Hi	3
Chops - well done	20-25	Hi	3
Pork			
Chops - well done	15-20	Hi	3
Ham steak	15-20	Hi	4
Bacon	4-7	Hi	3
Chicken			
Boneless pieces	15-30	Hi	6
Sausages			
Sausages	10-15	Hi	4
Fish			
Fillets	8-12	Hi	4
Whole	15-20	Hi	4

AEROBROIL	Time (min)	Temp °F	Temp °C	Shelf
Beef				
Ground - burgers	15-20	425-440	220-225	4
Ground - meatballs	10-15	375-410	190-210	4
Lamb				
Chops - medium	15-20	400-440	200-225	4
Chops - well done	20-25	400-440	200-225	4
Rack - medium	20-30	400-410	200-210	5
Pork				
Chops - well done	20-25	375-410	190-210	4
Ham steak	15-20	425-400	220-225	4
Bacon	10-15	425-440	220-225	3
Chicken				
Whole	30-35 per 1 lb/450 g	340-360	170-180	9
Boneless pieces	30-50	350-375	175-190	7
Sausages				
Sausages	10-15	375-400	190-200	4
Fish				
Fillets	8-12	400-425	200-220	4
Whole	15-20	400-425	200-220	4

Roasting meat

We recommend you use the cooking probe to accurately judge when meat is cooked to your preference. 'Time per pound/450 g' is a rough guide and should only be used to estimate when the meat will be ready. Cooking with ROAST, TRUEAERO, AEROBAKE, and AEROGRILL will take less time than with BAKE.

	Time (min per lb/450g)	Oven Temp °F	Oven Temp °C	Probe Temp °F	Probe Temp °C	Shelf	Best Mode
Beef							
Boneless roast - rare	18-32	320-340	160-170	130-140	54-60	10	ROAST
Boneless roast - medium	25-40	320-340	160-170	150-160	65-70	10	ROAST
Boneless roast - well done	30-55	320-340	160-170	165-175	74-79	10	ROAST
Prime or standing rib roast - rare	15-30	320-340	160-170	130-140	54-60	10	ROAST
Prime or standing rib roast - medium	20-35	320-340	160-170	150-160	65-70	10	ROAST
Prime or standing rib roast - well done	25-40	320-340	160-170	165-175	74-79	10	ROAST
Leg of lamb							
With bone - medium	18-28	320-340	160-170	150-160	65-70	10	ROAST
With bone - well done	20-33	320-340	160-170	165-175	74-79	10	ROAST
Boneless - medium	20-35	320-340	160-170	150-160	65-70	10	ROAST
Boneless - well done	25-45	320-340	160-170	170-175	77-79	10	ROAST
Veal							
Medium	20-43	320-340	160-170	150-160	65-70	10	ROAST
Well done	25-45	320-340	160-170	170-175	77-79	10	ROAST
Chicken							
Whole	15-20	350-375	175-190	180	82	11	TRUEAERO
Turkey							
With stuffing - well done	17-22	330-350	165-175	180	82	13	TRUEAERO
Well done	15-20	300-330	150-165	180	82	13	TRUEAERO
Pork							
Boneless roast - medium	25-40	340-350	170-175	145-155	63-68	10	AEROBAKE
Boneless roast - well done	30-45	340-350	170-175	165-175	74-79	10	AEROBAKE
Venison*							
Rare	7½ per inch of thickness	440	225	120-130	49-54	8	AEROBAKE
Medium rare	9 per inch of thickness	440	225	130-140	54-60	8	AEROBAKE

*Brown prior to roasting on an oiled skillet or frying pan on high heat. The internal temperature of venison rises more on standing due to the high cooking temperature, therefore the suggested probe settings are lower than other rare or medium rare meats.

Cleaning

⚠ WARNING!

Hot Surface and Electrical Shock Hazard

Make sure all oven controls are turned off and the oven is cool before cleaning.

Failure to do so could result in electrical shock or burns.

Important!

Do not use harsh/abrasive cleaning agents, waxes, pumice cleaners, polishes or commercial oven cleaners to clean your oven.

Important!

If you choose to use a commercial stainless steel cleaner, please read the label to make sure it does not contain chlorine compounds as these are corrosive and may damage the appearance of your oven. Clean the stainless steel surfaces with the grain, in a horizontal motion.

Cleaning the control panel

It may be useful to lock the oven controls prior to cleaning – see 'Control panel lock' in 'User Select options' for details.

Brushed and Iridium stainless steel

- Clean with a commercial stainless steel cleaner, see 'Important' above, or wipe with a clean damp cloth and dry with a lint-free cloth.
- Regular use of a stainless steel cleaner will reduce fingerprints and other marks.
- Do not use abrasive cleaners on stainless steel, as they will permanently damage the surface.

Cleaning the glass door

- Clean the exterior glass surface with a mild solution of detergent and warm water.
- Use a glass cleaner to remove any smears or fingerprints.
- Dry the glass using a soft lint-free cloth.

  Note: The interior oven door glass will be cleaned during a self-clean cycle.

Cleaning the porcelain enamelled surfaces

The oven interior and inner door liners are porcelain enamelled and are cleaned during the self-clean cycle.

Important!

- Do not use any oven cleaners, oven cleaning products or abrasives on the porcelain enamel.
- Do not clean the door seal (gasket) or cavity seal or use any oven cleaning products on them. They are essential for a good seal and the efficient operation of the oven and care should be taken not to rub, damage or move the seals.

Cleaning the three-piece broil/roast system and oven shelves and shelf supports

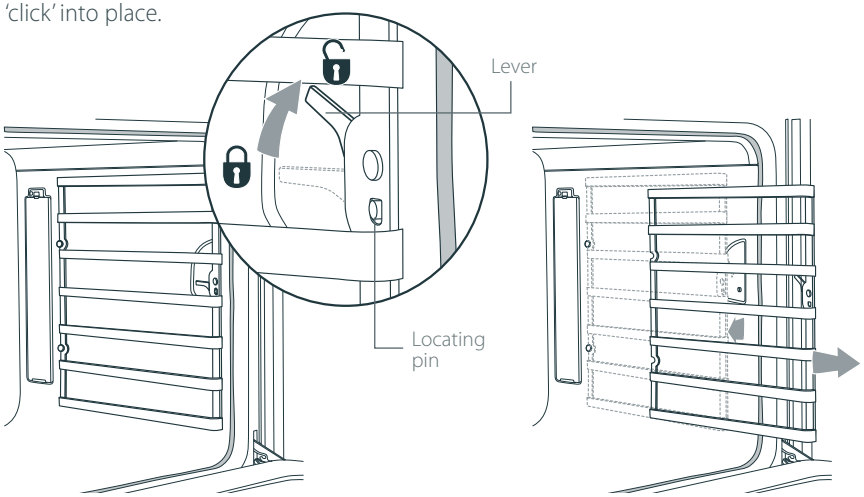
- The broil/roast system, oven shelves and self supports can be cleaned using a solution of detergent and hot water. They are also dishwasher safe.
- If particularly soiled, soak in a solution of hot water and biological clothes washing powder to make cleaning easier.

To remove the shelf supports

1. Lift the lever to unlock the shelf support.
2. Lift the shelf support up and away from the side wall of the cavity to clear the locating pin.
3. Pull the shelf support toward you and out of the oven.

To replace the shelf supports

1. Align the two notches on the rear edge of the shelf support with the two pins to the rear of the oven cavity.
2. Replace the front of the shelf support against the wall of the oven cavity. Be sure the locating pin slots into place.
3. Lock the shelf support into position by shifting the lever into the horizontal position where it will 'click' into place.



SELF CLEAN mode

- This oven features a pyrolytic self-clean cycle.
- During a self-clean cycle the oven reaches higher temperatures than it does for cooking and this burns off and breaks down soil and grease deposits.
- A smoke eliminator and active venting system removes and breaks down the smoke, fumes and odors.
- The ash residue that remains is easily removed from the cool oven with a small brush and a damp cloth or sponge.
- A self-clean cycle normally takes about three hours. This time can be reduced to as low as two hours.
- Only one oven in a double oven can be self-cleaned at a time.
- When one oven is in a self-clean cycle, the other oven cannot be used for cooking.

Important safety instructions

- Wipe up any large food spills or grease deposits before starting a self-clean cycle.
- Do not use oven cleaners. Do not use any commercial oven cleaner, oven liner or protective coating of any kind in or around any part of the oven.
- Remove oven shelves and shelf supports (see 'Cleaning') before starting a self-clean cycle. If left in the oven, they will permanently discolour.
- Do not use your oven to clean miscellaneous parts.
- Do not clean the door seal or cavity seal, or use any oven cleaning products on them. They are essential for the efficient operation of the oven and care should be taken not to rub, damage or move them.

Using the SELF CLEAN mode

1 Remove oven shelves, shelf supports (see 'Cleaning') and all other cookware/utensils from the oven before using the SELF CLEAN mode.

2 Select the SELF CLEAN mode by turning the oven mode dial.

3 Turn the temperature dial to its maximum position. 8:88 will appear in the display and this will change to [ ] when the cycle begins. The **DOOR LOCK** and **CLEAN** symbols will show in the clock display and the time remaining will count down.

For your safety the door lock will automatically activate once the SELF CLEAN mode and temperature have been selected.

4 At the end of a self-clean cycle, the door will unlock and the **DOOR LOCK** symbol will disappear. The **CLEAN** symbol and 8:88 will flash in the clock display and **SELF CLEAN** will show in the mode display until the oven is returned to manual operation – to do this turn the oven mode and temperature dials to OFF.

5 At the completion of the self-clean cycle, you will notice grey ash deposited inside the oven. The amount of ash in the oven is dependent on the amount of soil present in the oven before it was cleaned. When the oven is completely cooled, the ash is easily removed with a small brush or dry cloth, then wipe out the oven with a clean damp cloth and dry with a clean lint-free cloth.

6 Replace the shelf supports (see 'Cleaning') and oven shelves.

To cancel the SELF CLEAN mode before it has finished

Turn the oven mode and temperature dials to OFF. **CLEAN COOL** will appear in the oven mode display and the door will remain locked until **CLEAN END** appears.

Important!

Do not turn off the mains power supply to the oven. The fans are needed to cool the oven.

Once the oven is cool or below the safe temperature it will return to normal operation and the clock display will show the time of day.

Short SELF CLEAN cycle

A shorter self-clean cycle can be selected if the oven is only lightly soiled:

1 Select the SELF CLEAN mode by turning the oven mode dial.

2 Turn the temperature dial to its maximum position. 8:88 will appear in the display.

3 While 8:88 is showing press the **COOK TIME** button. The **COOK TIME** and **AUTO** symbols and the colon will flash.

4 Rotate the **PUSH TO CLEAR** button to reduce the time: this can be anywhere between two and three hours.

5 Press the **COOK TIME** button again, or wait eight seconds to adopt the setting and start the self-clean cycle. The clock display will show the time remaining.

SELF CLEAN – delayed start

Your Aerotech® oven can be set to start a self-clean cycle at your convenience:

1. Check that the clock shows the correct time.
2. Select the SELF CLEAN mode by turning the oven mode dial.
3. Turn the temperature dial to its maximum position. 888 will show in the temperature display.
4. While 888 is showing, press the **STOP TIME** button. The **STOP TIME** and **AUTO** symbols and the colon will flash.
5. Set the time that you want the oven to finish by rotating the **PUSH TO CLEAR** button. If there is time to wait before the self-clean cycle starts, **AUTO** and **DELAY CLEAN** will appear in the clock display.
6. When the self-clean cycle starts, **AUTO, DOOR LOCK** and **CLEAN** will appear in the display and the time remaining will count down.

Troubleshooting

Fault codes

If there is a fault, the oven will beep every second, and a fault code will appear in the clock display as a letter 'F' with a number after it.

Important!

Do not turn off the main power supply to the oven if you get a fault code. The fans are needed to cool the oven.

For safety, this oven is designed to self-cool. Turning off the power while the oven is hot may damage the oven and its surrounding cabinetry.

If you get a fault code:

1. Note the fault code.
2. Turn the temperature and oven mode dials to OFF.
3. Press the PUSH TO CLEAR button. The oven may have already self-corrected, and this will be enough to clear the fault.
4. Call your Fisher & Paykel Authorised Service Centre with the fault code information.

Note: if you are unable to immediately clear the fault code or contact your Fisher & Paykel Authorised Service Centre, wait for the oven cooling fans to stop, and then press the PUSH TO CLEAR button again. It is likely that the oven will now clear the fault. If it does not, then you may turn the oven off at the wall **once the fans have stopped** and **the oven has completely cooled down.**

Problem	Possible cause	What to do
Oven does not work.	Power supply is not connected.	Have a service company/electrician check power connections, wiring and fuses.
	Clock is not set due to power cut or failure.	The clock must be set before the oven can be used. The oven will go into 'Set Up' mode when the electricity is restored after a power cut. The oven mode and temperature displays will show OFF. Both displays will be unlit and unresponsive. The colon (:) in the clock display will flash. See 'Setting the clock'.
	Oven door is open.	The elements are disabled by the door switch when the door is open. Make sure the door is properly closed.

Continued...

Problem	Possible cause	What to do
Oven door will not open.	Oven door is locked.	Still in SELF CLEAN mode. The door will unlock when the cycle has finished and the oven has cooled to a safe temperature.
Baked foods too brown on top or bottom.	Oven not preheated.	Preheat until the temperature display changes from orange to green (or orange to blue on Iridium stainless steel models).
	Baking pans/tins too large or too small for the recipe.	Use the correct sized pans/tins.
	Baking pans/tins not evenly spaced on shelves.	Stagger baking pans on the oven shelves so that there is at least $1\frac{1}{8}$" (3 cm) between them and the oven walls.
	Baked products, eg biscuits, not evenly sized or spaced on cookie sheet.	Make baked products the same size and shape and space them evenly over the cookie sheet.
	Shelf position too high for specific mode.	Try a lower shelf position.
	Opening the oven door frequently during baking.	Do not open the door until at least ¾ of the cooking time has passed.
	Baking temperature too high or too low.	Adjust temperature.
Oven light does not work.	Light bulb has blown.	Replace the light bulb. Refer to 'Maintenance' for details.
Oven not heating.	Oven door is not properly closed or opened too frequently during operation.	Oven elements and fans turn off while the door is open so be sure the oven door is properly closed. Note: broil modes are designed to operate with the door closed.
Baked foods are pale and under-cooked.	Shiny cookie sheets, tins, or pans being used from a previous oven with an unconcealed lower element.	Shiny cookie sheets, tins, and pans reflect the heat back towards the bottom of the oven resulting in poor cooking performance. Food tends to take longer to cook and does not brown well. The dark coloured accessories supplied with the oven work efficiently by absorbing heat and may reduce cooking times.

Maintenance

⚠ WARNING!

Electrical Shock Hazard

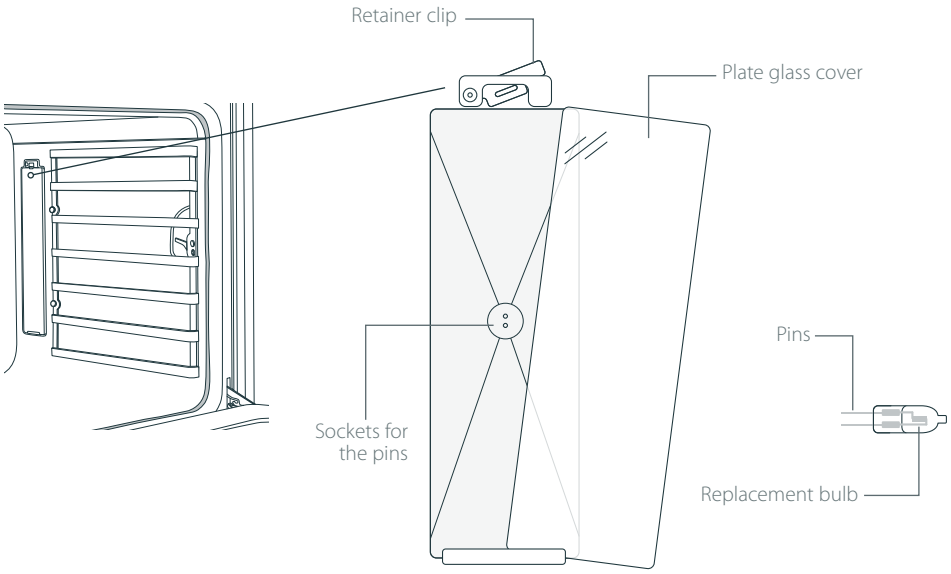
Ensure the appliance is switched off before replacing the lamp/light bulb.

Failure to do so could result in electrical shock.

How to change the oven light bulbs

The oven is illuminated by three 12 volt/20 watt halogen bulbs. These have a very long life, but if you should need to replace one, follow these steps:

1. Turn the oven off and allow it to cool.
2. Take out the shelves and use a small flat head screwdriver to twist and lift the retainer clip at the top of the glass light cover while holding the glass to prevent it falling. The clip pivots counter-clockwise (see the diagrams below).
3. Carefully lift the glass cover out of the lower support and pull out the faulty bulb.
4. Holding the replacement bulb in a soft cloth or tissue (touching the bulb will reduce its life span), insert the new bulb. The two pins are vertically orientated.
5. Reposition the glass cover and twist the top clip back in place. The procedure is the same for the light in the roof of the oven cavity.



Limited warranty

When you purchase any new Fisher & Paykel whiteware product for personal or consumer use you automatically receive a one year limited warranty covering parts and labor for servicing within the 48 mainland United States, Hawaii, Washington DC and Canada. In Alaska the limited warranty is the same except that you must pay to ship the product to the service shop or the service technician's travel to your home. Products for use in Canada must be purchased through the Canadian distribution channel to ensure regulatory compliance.

If the product is installed in a motor vehicle, boat or similar mobile facility, you receive the same one year limited warranty, but you must bring the vehicle, boat or mobile facility containing the product to the service shop at your expense or pay the service technician's travel to the location of the product.

Fisher & Paykel undertakes to:

Repair without cost to the owner either for material or labor any part of the product, the serial number of which appears on the product, which is found to be defective. In Alaska, you must pay to ship the product to the service shop or for the service technician's travel to your home. If the product is installed in a motor vehicle, boat or similar mobile facility, you must bring it to the service shop at your expense or pay for the service technician's travel to the location of the product. If we are unable to repair a defective part of the product after a reasonable number of attempts, at our option we may replace the part or the product, or we may provide you a full refund of the purchase price of the product (not including installation or other charges).

This warranty extends to the original purchaser and any succeeding owner of the product for products purchased for ordinary single-family home use.

All service under this Limited Warranty shall be provided by Fisher & Paykel or its Authorized Service Agent during normal business hours.

How long does this Limited Warranty last?

Our liability under this limited warranty expires ONE YEAR from the date of purchase of the product by the first consumer.

Our liability under any implied warranties, including the implied warranty of merchantability (an unwritten warranty that the product is fit for ordinary use) also expires ONE YEAR (or such longer period as required by applicable law) from the date of purchase of the product by the first consumer. Some states do not allow limitations on how long an implied warranty lasts, so this limit on implied warranties may not apply to you.

This warranty does not cover:

A Service calls that are not related to any defect in the product. The cost of a service call will be charged if the problem is not found to be a defect of the product. For example:
1. Correcting faulty installation of the product.
2. Instructing you how to use the product.
3. Replacing house fuses, reset circuit breakers, correct house wiring or plumbing, or replace light bulbs.
4. Correcting fault(s) caused by the user.
5. Changing the set-up of the product.
6. Unauthorized modifications of the product.
7. Noise or vibration that is considered normal, for example, drain/fan sounds, regeneration noises or user warning beeps.
8. Correcting damage caused by pests, for example, rats, cockroaches etc.

B Defects caused by factors other than:
1. Normal domestic use or
2. Use in accordance with the product's user guide.

C Defects to the product caused by accident, neglect, misuse, fire, flood or Act of God.

D The cost of repairs carried out by non-authorized repairers or the cost of correcting such unauthorized repairs.

E Travel fees and associated charges incurred when the product is installed in a location with limited or restricted access (eg airplane flights, ferry charges, isolated geographic areas).

F Normal recommended maintenance as set forth in the product's user guide.

If you have an installation problem contact your dealer or installer. You are responsible for providing adequate electrical, exhausting and other connection facilities.
We are not responsible for consequential or incidental damages (the cost of repairing or replacing other property damaged if the product is defective or any of your expenses caused if the product is defective). Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

How to get service

Please read your user guide. If you then have any questions about operating the product, need the name of your local Fisher & Paykel Authorized Service Agent, or believe the product is defective and wish service under this limited warranty, please contact your dealer or call us at:

TOLL FREE **US & CA 1-888-9-FNP-USA (1-888-9-367-872)**
or contact us through our web site: www.usa.fisherpaykel.com

You may be required to provide reasonable proof of the date of purchase of the product before the product will be serviced under this limited warranty.

Commercial use

If you are using the product in a commercial setting (any use other than a single family dwelling), we agree to repair or replace, without cost to you for parts only, any defective parts, the serial number of which appears on the product. Our liability for these repairs expires ONE YEAR from the date of original purchase.

At our option we may replace the part or the product, or we may provide you a full refund of the purchase price of the product (not including installation or other charges). All service under this limited warranty shall be provided by Fisher & Paykel or its Authorized Service Agent during normal business hours.

No other warranties

This limited warranty is the complete and exclusive agreement between you and Fisher & Paykel regarding any defect in the product. None of our employees (or our Authorized Service Agents) are authorized to make any addition or modification to this limited warranty. Warrantor: Fisher & Paykel Appliances, Inc.

If you need further help concerning this limited warranty, please contact us at:
Fisher & Paykel Appliances, Inc.
5900 Skylab Road
Huntington Beach
CA 92647

This limited warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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The product specifications in this booklet apply to the specific products and models described at the date of issue. Under our policy of continuous product improvement, these specifications may change at any time. You should therefore check with your Dealer to ensure this booklet correctly describes the product currently available.

www.fisherpaykel.com
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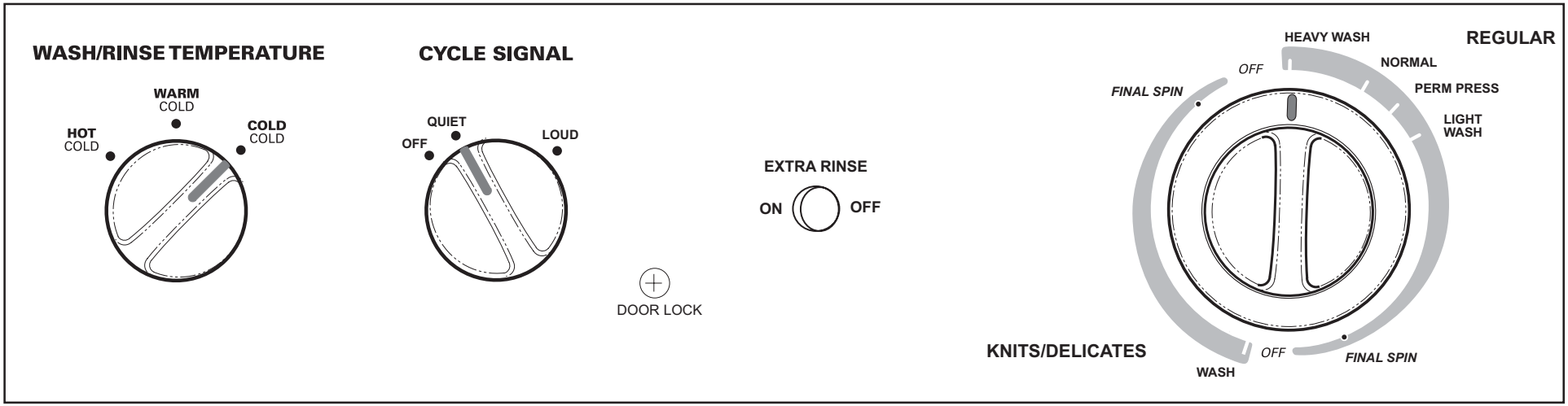
US CA
Product User Guide
Published: 01/2009
Part No. 599194 D

OPERATING INSTRUCTIONS



Before Operating Your Washer

Read your washer Use and Care Guide. It has important safety and warranty information. It also has many suggestions for best washing results.

⚠ WARNING To reduce the risk of fire, electric shock, or injury to persons, read the IMPORTANT SAFETY INSTRUCTIONS in your washer Use and Care Guide before operating this appliance.

Operating Steps

Read and follow ***Washing Procedures*** in your Use and Care Guide. It provides detailed information for preparing the wash load and choosing control settings to ensure best washing results.

1. ***Sort laundry into loads that can be washed together.***
2. ***Prepare items for washing***.
3. ***Pretreat stains and heavy soil.***
4. ***Add laundry load to the wash drum.***
5. ***Open the dispenser drawer and add the measured amount of detergent to the detergent compartment.*** If desired, add liquid bleach and fabric softener to the appropriate compartments. Slowly close dispenser drawer. ***Drawer should be completely closed for laundry additives to dispense.***
6. ***Set Temperatures switch according to fabric type and soil level of each load.***
7. ***Push in the cycle selector knob and turn it clockwise to the desired wash cycle and setting.***
8. ***Start the washer by closing the door and pulling out the cycle selector knob.*** The washer will ***not*** operate with the door open. As a safety measure, the door will automatically lock during the entire wash cycle. When the door is closed, the ***Door Lock Indicator*** lights up when the washer starts, and turns off at the end of the cycle.
   - To stop the washer, push in the cycle selector knob.
   - To change a cycle, push in the cycle selector knob and turn it clockwise to the desired setting.
   - Pull out the knob to restart the washer.
9. ***Remove items when cycle ends.*** A signal will sound at the end of the cycle when the Cycle Signal ***ON*** is selected.

Note: From time to time you may see water in the bleach and fabric softener compartments. This is a result of the siphoning action and is part of the normal operation of the washer.

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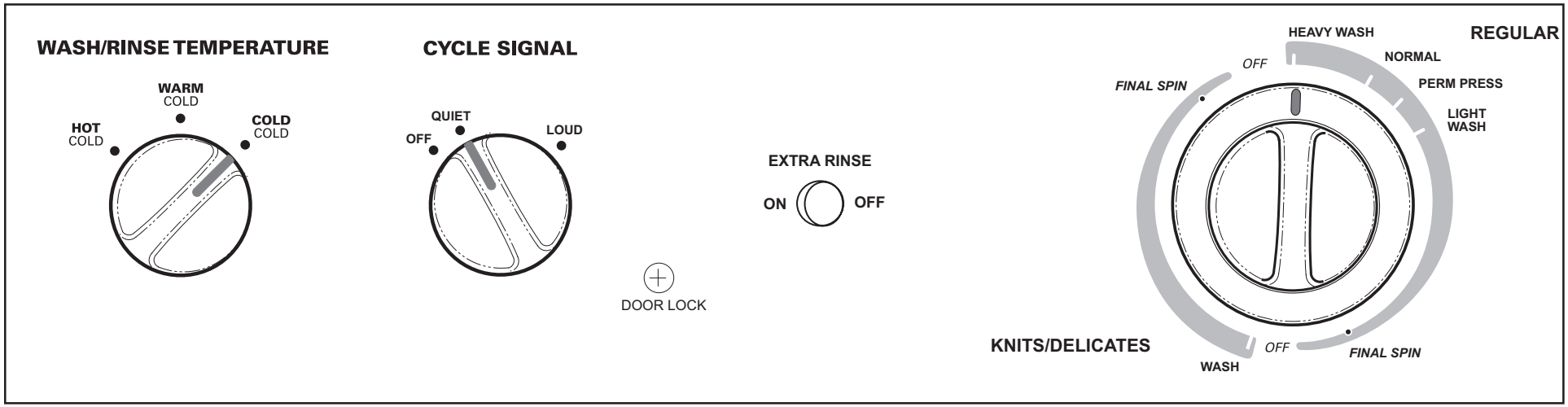


Cycle Selection

For best results, follow the fabric care label directions on items to be washed.

Regular Cycle

Up to 17 minutes of reversing tumble action for most fabrics. Three rinses, three spins, a pause and a brief tumble complete the cycle.

- ***Heavy Wash*** provides up to 17 minutes of reversing tumble action for heavily soiled fabrics.
- ***Normal*** provides up to 12 minutes of reversing tumble action for normally soiled fabrics.
- ***Perm Press*** provides up to 9 minutes of reversing tumble action for normally soiled fabrics.
- ***Light Wash*** provides up to 6 minutes of reversing tumble action for lightly soiled fabrics.

Knits/Delicates Cycle

Up to 11 minutes of gentle tumble action for the gentle care of knit, delicate and hand washable items. Two rinses and two spins complete the cycle.

Controls

Always follow instructions on fabric care labels.

Note: There is no need to select a water level because the washer automatically adjusts the water level to the type and size of wash load.

TEMPERATURES - This determines water temperatures for washing and rinsing. For example, the Warm/Cold setting provides a warm water wash and a cold water final rinse.

Note: Detergents are not as effective at wash water temperatures below 65°F (18.3°C).

CYCLE SIGNAL - A signal will sound at the end of the cycle. The Cycle Signal is adjustable and can be set at OFF or from QUIET to LOUD.

Note: If the signal is turned to the OFF position, it will not sound at the end of the cycle.

The following chart suggests wash/rinse temperatures for basic fabric types.

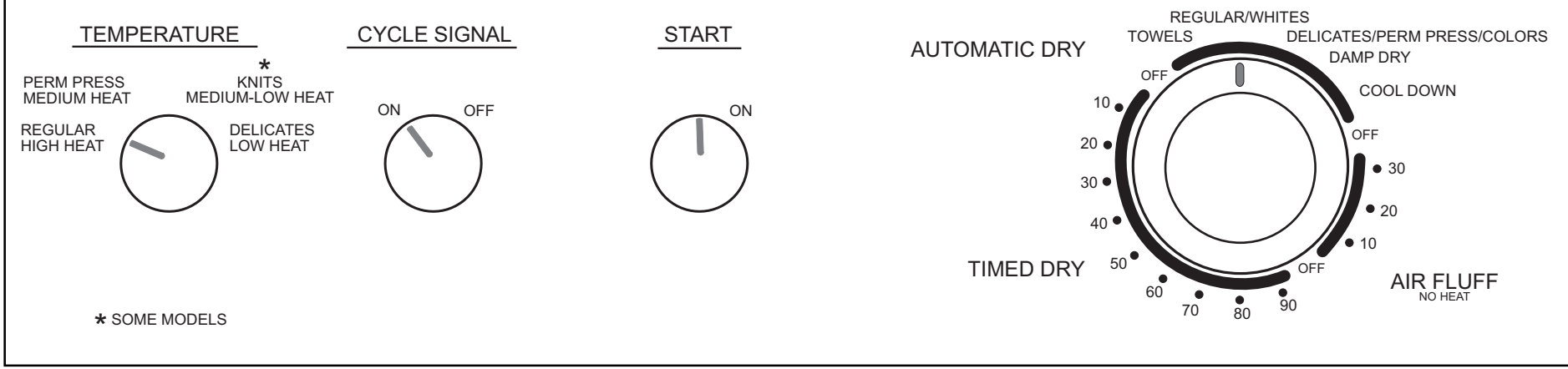
Fabric Type	***Wash/Rinse Temperature***
Heavily soiled white/colorfast cotton, perm press	Hot/Cold
Normally soiled white/colorfast cotton, perm press	Warm/Cold
Lightly soiled/noncolorfast fabrics, knits, delicates, hand washables	Cold/Cold
Washable woolens	Warm/Cold

EXTRA RINSE - Use Extra Rinse when additional rinsing is desired to remove excess dirt and detergent from heavily soiled loads.

- Select ***Extra Rinse ON*** to automatically include an extra rinse in Regular or Perm Press cycle.
- Select ***Extra Rinse OFF*** to conserve water when an extra rinse is not desired.

When the door is closed, the ***Door Lock Indicator*** lights up when the cycle selector knob is pulled out and turns off at the end of the cycle.

OPERATING INSTRUCTIONS



Before Operating Your Dryer

Read your dryer Use and Care Guide. It has important safety and warranty information. It also has many suggestions for best drying results.

⚠ WARNING To reduce the risk of fire, electric shock, or injury to persons, read the IMPORTANT SAFETY INSTRUCTIONS in your dryer Use and Care Guide before operating this appliance.

Operating Steps

Read **Drying Procedures** in your Use and Care Guide. It explains these operating steps in detail.

1. **Prepare items for drying.**
2. **Check that lint screen is clean and in place.**
3. **Load the dryer.** If desired, add a dryer fabric softener sheet.
4. **Close the dryer door.**
5. **Set Temperature and Cycle Signal controls.**
6. **Turn cycle selector clockwise to desired setting.**
7. **Start dryer.** Turn the Turn to Start control clockwise to ON. **Hold for 1-2 seconds and release.**
8. **When Cycle Signal control is on, a signal will sound at the end of the cycle.**
9. **Remove items immediately and hang or fold.**
10. **Clean lint screen after every load.**

Temperature Selection

Always follow directions on fabric care labels.

⚠ WARNING To avoid fire hazard, do not use heat to dry items containing feathers or down, foam rubber, plastics, or similarly textured, rubber-like materials. Use the Air Fluff-No Heat cycle only.

Select the temperature setting most suitable for each load. The **HIGH HEAT, MEDIUM HEAT**, **MEDIUM-LOW HEAT** (some models) and **LOW HEAT** temperature settings may be used with any cycle setting.

Cycle Selection

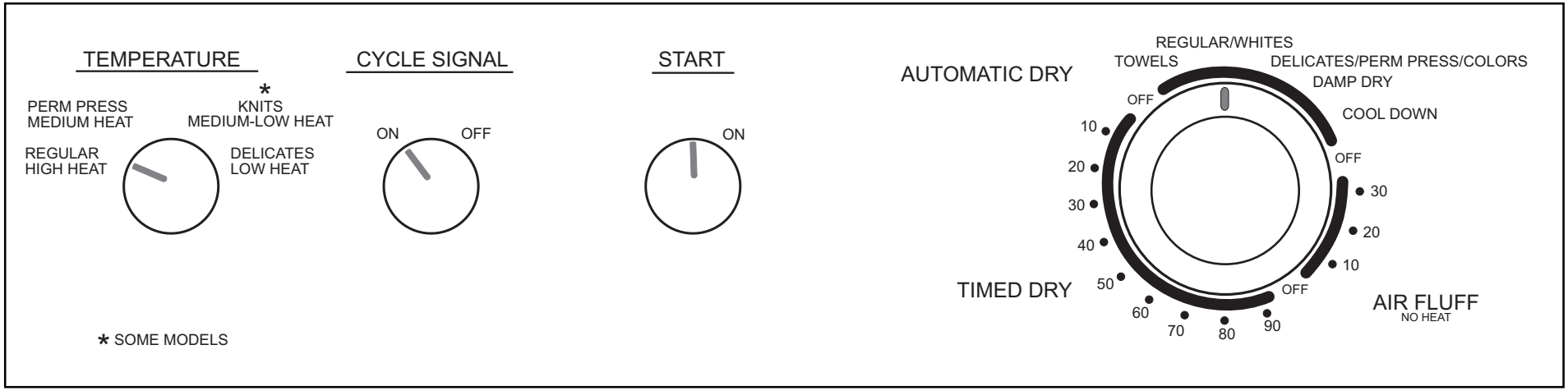
Turn cycle selector clockwise to desired cycle and setting.

The Automatic Dry and Timed Dry cycles end with a cool down period. The heat automatically turns off and the load continues to tumble during the cool down period. This reduces wrinkling and makes items easier to handle during unloading.

Drying time varies depending on size and dampness of load, weight and fabric type. Room temperature and humidity, type of installation and electrical voltage or gas pressure can also affect drying time.

Printed in U.S.A.

P/N 134099100 (0107)



Cycle Selection (continued)

Automatic Dry Cycle

- **TOWELS -** This setting is best for towel loads. Select the HIGH HEAT temperature setting.
- **REGULAR/WHITES** - This setting is best for cotton items. Select the HIGH HEAT temperature setting.
- **DELICATES/PERM PRESS/COLORS** - This setting is best for delicate, knit, or perm press items. Select the MEDIUM HEAT temperature setting for permanent press items, the MEDIUM-LOW temperature setting for most knit items (some models), or the LOW HEAT temperature setting for delicate items.
- Occasionally a load may seem too damp or overdried at the end of the cycle. To increase drying time for similar loads in the future, set the cycle selector on the indicator line to the left of the TOWELS, REGULAR/WHITES, or DELICATES/PERM PRESS setting. For loads requiring less drying time, set the cycle selector on the indicator line to the right.
- **DAMP DRY -** This setting is best for items you wish to partially dry before hanging or ironing. Select the temperature setting most suitable for the load.
- **COOL DOWN -** If the dried load cannot be removed promptly at the end of the cycle, the cycle selector will automatically advance to the COOL DOWN setting. Unheated tumbling continues for 20 minutes to help reduce wrinkling. When the Cycle Signal is on, it will sound briefly every 5 minutes as a reminder to remove the load.

Air Fluff Cycle

This cycle provides up to 30 minutes of tumbling without heat. Use AIR FLUFF to dry items containing feathers or down, foam rubber, plastics, or similarly textured, rubber-like materials, to freshen clothing, pillows or blankets, or to dust draperies.

Timed Dry Cycle

This cycle provides up to 90 minutes of drying time at the temperature selection of your choice.

Energy Saving Tips

- Keep the lint screen clean and exhaust the dryer correctly.
- Sort laundry properly and select proper temperature and cycle settings. Choose the Automatic Dry cycle whenever possible for accurate drying time.
- Dry only full loads. Single items and small loads usually take longer to dry.
- Avoid overloading, adding wet items to a partially dry load, and overdrying.
- Dry one load after another to take advantage of a warm dryer.
- Opening the door needlessly causes warm air to escape, which prolongs drying time.
- If possible, use the dryer on low humidity days.
- Install the dryer in an area where the room temperature is at least 45°F (7°C).

FOOD WASTE DISPOSER OWNER'S GUIDE

See insert for specific information about your new disposer

NOTE: This Food Waste Disposer has been designed to operate on 110-120 Volt, 60 Hz exclusively. Using any other voltage or Hz adversely affects performance.

IMPORTANT: Read all instructions thoroughly. Keep this guide for future reference.

CAUTION: Be sure to review SAFETY INSTRUCTIONS FIRST PERTAINING TO A RISK OF FIRE, ELECTRICAL SHOCK OR INJURY TO PERSONS before using disposer.

Record important disposer information here

Bill of sale, sales slip, cancelled check or other purchase record should be kept to verify the original purchase date for warranty purposes.

Model Number* _____

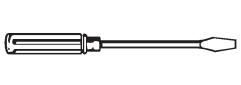
Serial Number* _____

*Above information appears on the label affixed to bottom of the disposer. For your convenience, write down the model and serial numbers prior to installation.

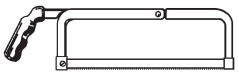
Call our toll free Help Line with any questions

800-854-3229

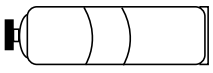
Tools and materials you may need



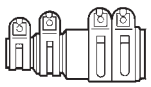
PHILLIPS & FLATBLADE SCREWDRIVER



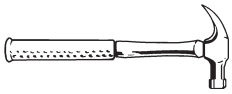
HACKSAW



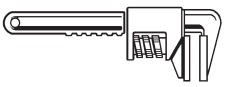
PLUMBER'S PUTTY



DISHWASHER CONNECTOR KIT

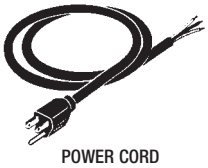


HAMMER



PIPE WRENCH

DOWEL OR STEEL PUNCH



POWER CORD

STRAIN RELIEF

ANAHEIM MANUFACTURING

ISO 9001 CERTIFIED

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560C485P01 REV A

IMPORTANT SAFETY INSTRUCTIONS

INSTRUCTIONS PERTAINING TO A RISK OF FIRE, ELECTRIC SHOCK OR INJURY TO PERSONS. SAVE THESE INSTRUCTIONS.

WARNING – When using electrical appliances, basic precautions should always be followed, including the following:

1. Read all instructions before using the appliance.
2. To reduce the risk of injury, close supervision is necessary when an appliance is used near children.
3. Do not put fingers or hands into a waste disposer.
4. Turn the power switch to the off position before attempting to clear a jam or remove an object from the disposer.
5. When attempting to loosen a jam in a waste disposer, use a long wooden object such as a wooden spoon or the wooden handle of a broom or mop.
6. When attempting to remove objects from a waste disposer use long-handled tongs or pliers. If the disposer is magnetically actuated, non-magnetic tools should be used.
7. To reduce the risk of injury by materials that may be expelled by a waste disposer, do not put the following into a disposer: clam or oyster shells; caustic drain cleaners or similar products; glass, china or plastic; large whole bones; metal, such as bottle caps, tin cans, aluminum foil or utensils; hot grease or other hot liquids; whole cornhusks.
8. When not operating a disposer, leave the stopper in place to reduce the risk of objects falling into the disposer.
9. DO NOT operate disposer unless splash guard is in place. (Does not apply to the Top Control/Batch Feed units.)
10. For proper grounding instructions see the ELECTRICAL CONNECTION portion of this manual.

1. REMOVAL OF OLD UNIT

TYPICAL INSTRUCTIONS, YOUR MODEL MAY VARY.

Before starting this step, turn off electrical power at the circuit breaker or fuse box.

If your old mount is the same as the mount on your new disposer, just reverse the assembly instructions found in section 3. If your new mount system is different, follow these instructions:

A. Use a pipe wrench to disconnect drain line where it attaches to disposer discharge tube (see 1A).

B. Remove disposer from sink flange by turning mount ring to the left clockwise (see 1B). If you are unable to turn the mount ring, tap on one of the extensions from the ring with a hammer. Some mounting systems have tubular extensions. Inserting a screwdriver into one tube will provide additional leverage for turning the mount ring (see 1B). Some disposers may require the removal or loosening of nuts from the mount screws (see 1C). Some disposers may require the removal of a clamp.

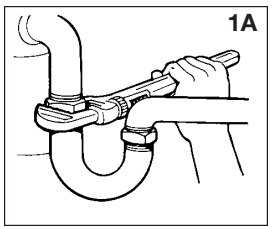
Caution: Be sure to support the disposer while performing this step or it may fall when the mounting ring is disconnected from the mounting assembly. If your disposer is hard wired (metal shielded cable not utilizing a wall plug), complete steps C and D. If you utilize a plug-in cord, go on to step E.

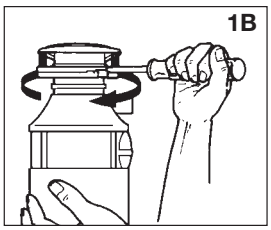
C. When disposer is removed, turn up side down and remove electrical cover plate (see 1D).

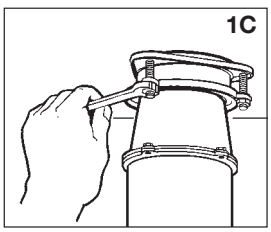
D. Use screwdriver to remove green ground wire. Remove wire nuts from black and white power wires and separate disposer wires from power cable wires. Loosen screws on cable clamp and separate cable from disposer.

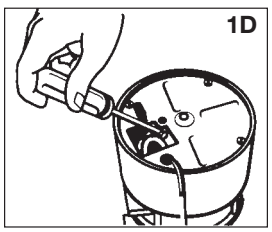
E. To remove remaining mount system from the sink, loosen mount screws, push mount ring up. Under it is the snap ring. Use screwdriver to pop off ring (see 1E). Remove mount ring, protector ring and gasket from sink flange. Some mounts will require the unscrewing of a large ring holding the sink flange in place. Pull sink flange up through sink and clean off old putty from sink.

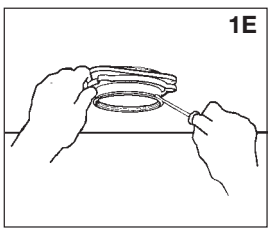
IMPORTANT: Unless you have a new home, this is a good time to clean out the trap and drain lines by running a drain auger or plumber's snake before installing your new disposer.









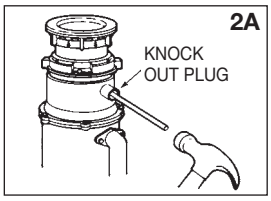


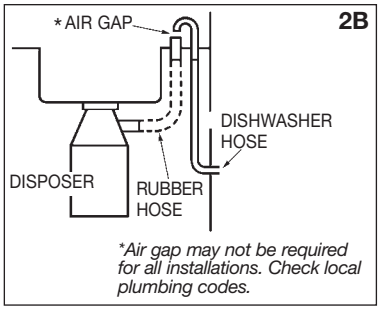
2. DISHWASHER CONNECTION

If you are utilizing a dishwasher, complete the following procedure. If dishwasher is not to be connected go on to section 3.

A. Using a blunt instrument (steel punch or wooden dowel), knock out entire plug (see 2A). Do not use a screwdriver or sharp instrument. When knockout plug falls into disposer, you may remove it or simply grind it up when the disposer is used. This will not damage the disposer in any way, but may take some time to grind, over the course of several uses. Go to Section 3.

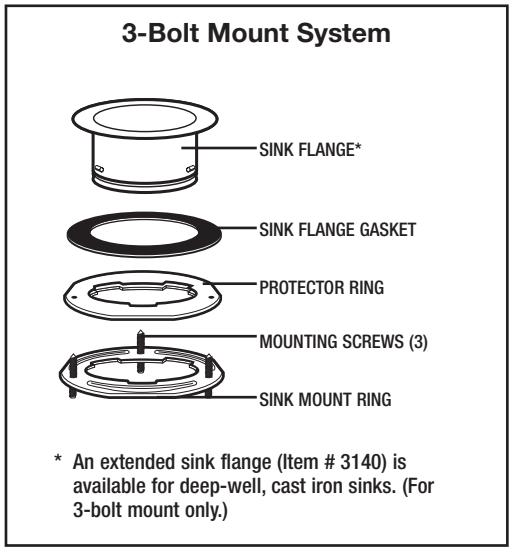
B. Connect dishwasher hose using hose clamp. If hose size is different, you will need a Dishwasher Connector Kit (see 2B). Make sure all plumbing connections are tight and in accordance with all plumbing codes and ordinances. Run water and check for leaks.

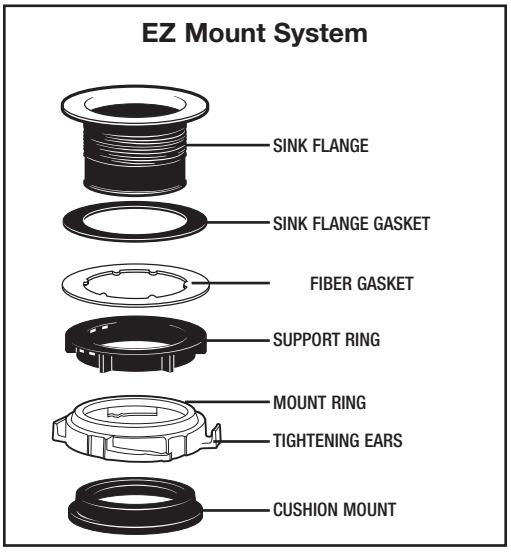




3. INSTALLATION OF MOUNTING ASSEMBLY

YOUR DISPOSER COMES WITH ONE OF THE FOLLOWING MOUNT SYSTEMS


3-Bolt Mount System
SINK FLANGE*
SINK FLANGE GASKET
PROTECTOR RING
MOUNTING SCREWS (3)
SINK MOUNT RING
* An extended sink flange (Item # 3140) is available for deep-well, cast iron sinks. (For 3-bolt mount only.)



Proceed to the instructions for your type of mount system.

3-Bolt Mount System

READ COMPLETELY BEFORE STARTING

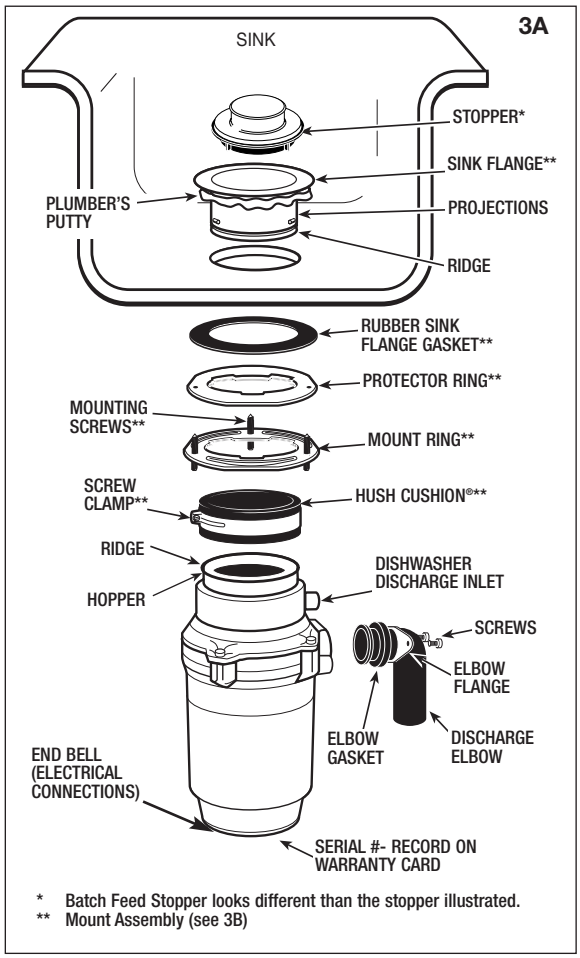
NOTE: Pay close attention to the order of mount assembly parts, as they have been correctly assembled by the factory. (See 3A and 3B.)

A. Disassemble the mounting assembly, as it has been shipped, by turning the sink flange until the projections align with the notches in the mount ring and allow you to pull the sink flange up and out of the remaining mount assembly. Note the sequence of these parts as they are stacked and refer to 3A and 3B to identify each part. Unpack the 3 mount screws and screw them half way through the mount ring (notice "THIS SIDE UP" is imprinted on top of the mount ring). Next, stack the rubber gasket on top of the protector ring and sit them on top of the pointed ends of the mount screws.

B. Keep these assembled parts together and set aside. Before you connect the disposer to the mount assembly under the sink, you may want to practice engaging the groove of the Hush Cushion® to the ridge at the bottom of the sink flange (see 3A and read Sec. 6).

C. Be sure your sink is clean. Pack the underside rim of the sink flange with plumber's putty (see 3C). Position the sink flange so it is centered and readable as you look into your sink. Push the sink

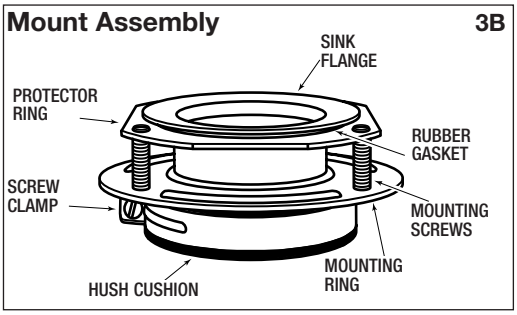
3-Bolt Mount System (continued)

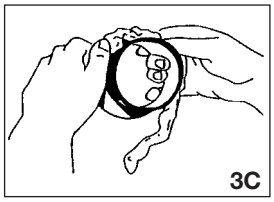


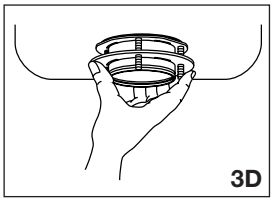
flange firmly into the sink opening to make a good seal. DO NOT move or rotate the sink flange once seated or the seal may be broken.

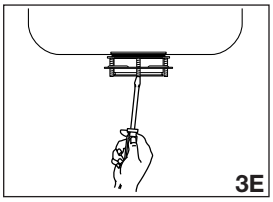
D. Take the remaining portion of the mount assembly, as it was set aside and make sure that the rubber gasket is on top of the protector ring. From under the sink, while holding the sink flange firmly with one hand, line up the notches in the mount ring with the projections of the sink flange. Slide the mount assembly up onto the sink flange, past the projections and give the mount assembly a 1/4 turn, so that it will hang by itself (see 3D).

E. Tighten the 3 mounting screws evenly with a screwdriver (see 3E). DO NOT OVERTIGHTEN! Trim off excess putty.









EZ Mount System

READ COMPLETELY BEFORE STARTING

NOTE: Pay close attention to the order of mount assembly parts, as they have been correctly assembled by the factory. Also, reference the cushion mount detail in illustration 3J below for the proper orientation of the cushion mount.

NOTE: Try practicing this assembly before you get under the sink to get the "feel" of how the parts fit together.

A. Disassemble mount assembly from disposer by turning mount ring to the left (clockwise) and remove.

B. Raise mount ring toward top of sink flange. Remove cushion mount. Remove mount ring. You may want to practice installing the cushion mount at this point before you are under the sink. See paragraph H. Also see the "Important Notice: Cushion Mount Detail."

C. Unscrew support ring from sink flange and remove fiber gasket. You are now left with sink flange and rubber gasket.

D. The rubber gasket is used instead of plumbers putty with stainless steel sinks. Other sinks will require putty.

E. If no putty is used, insert sink flange through rubber gasket into sink opening. Do not rotate sink flange once it is seated.

F. If you use putty instead of the gasket, form a ring around underside of sink flange. Insert flange into sink opening, press down hard to squeeze out excess putty. From under sink, trim off excess putty flush with bottom edge of sink opening.

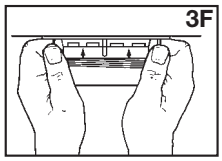
G. From underneath sink, slip fiber gasket onto exposed sink flange. With arrows pointing up, screw support ring onto the sink flange, hand tighten until the sink flange will not move (see 3F). At this point you may want to insert stopper in sink and fill with water to check sink flange seal and insure there are no leaks.

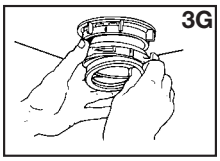
EZ Mount System (continued)

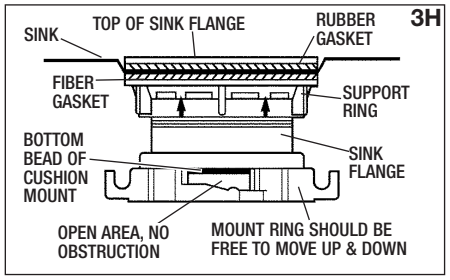
H. Place mount ring over sink flange and hold in place while installing cushion mount (large side down) so the groove on the inside of cushion mount fits over lip on sink flange, similar to putting the lid on a plastic container (see 3G, 3H & 3J). Please read important notice below.

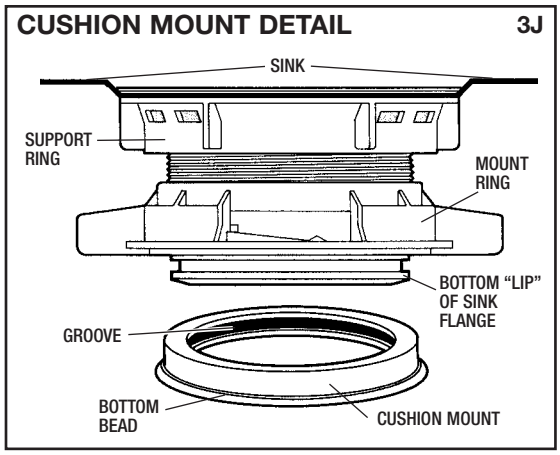
IMPORTANT NOTICE: CUSHION MOUNT DETAIL

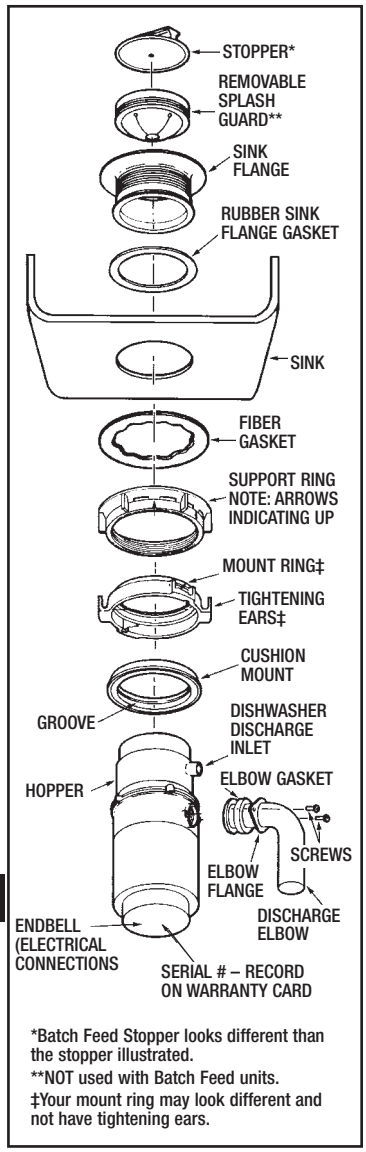
When the cushion mount is installed correctly, the lip of the sink flange fits into the groove on the inside of the cushion mount and mount ring can be pulled downward over cushion mount and will be free to rotate. The bottom bead of the cushion mount acts as a gasket between the bottom of the sink flange and the top of the disposer. See illustration 3J.











*Batch Feed Stopper looks different than the stopper illustrated.

**NOT used with Batch Feed units.

‡Your mount ring may look different and not have tightening ears.

4. ELECTRICAL CONNECTIONS

Now is the time to record the SERIAL NUMBER (located on the bottom of the disposer) onto the warranty card.

IF YOU ARE NOT FAMILIAR WITH ELECTRICAL POWER AND PROCEDURES, CALL A QUALIFIED ELECTRICIAN

DANGER: IMPROPER CONNECTION OF THE EQUIPMENT-GROUNDING CONDUCTOR CAN RESULT IN A RISK OF ELECTRIC SHOCK. CHECK WITH A QUALIFIED ELECTRICIAN OR SERVICEMAN IF YOU ARE IN DOUBT AS TO WHETHER THE APPLIANCE IS PROPERLY GROUNDED. DO NOT MODIFY THE PLUG PROVIDED WITH THE APPLIANCE IF IT WILL NOT FIT THE OUTLET, HAVE A PROPER OUTLET INSTALLED BY A QUALIFIED ELECTRICIAN.

GROUNDING INSTRUCTIONS

FOR WASTE DISPOSERS EQUIPPED WITH A GROUNDED PLUG-IN POWER CORD.

This appliance must be grounded. In the event of a malfunction or breakdown, grounding provides a path of least resistance for electric current to reduce the risk of electric shock. This appliance is equipped with a cord having an equipment-grounding conductor and a grounding plug. The plug must be plugged into an appropriate outlet that is properly installed and grounded in accordance with all local codes and ordinances.

FOR WASTE DISPOSERS NOT EQUIPPED WITH A GROUNDED PLUG-IN POWER CORD.

This appliance must be grounded. In the event of malfunction or breakdown, grounding provides a path of least resistance for electric current to reduce the risk of electric shock. The power cord (to be installed) must have an equipment-grounding conductor and a grounding plug. The plug must be plugged into an appropriate outlet that is properly installed and grounded in accordance with all local codes and ordinances.

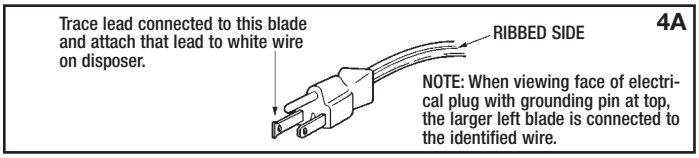
Disconnect electric power to disposer circuit before installation. Turn the circuit breaker to the OFF position or remove the fuse.

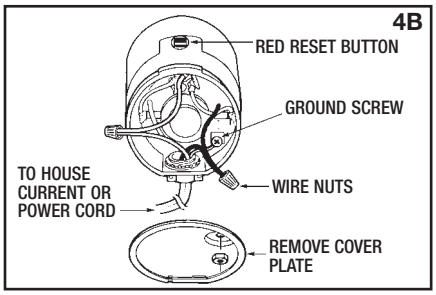
4. ELECTRICAL CONNECTIONS

A. Connect disposer to 110-120 Volt, 60 Hz AC current only.

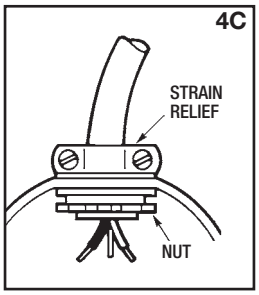
B. If plug-in cord is used, use a three prong plug (see 4A). Ground wire should be attached to the ground screw in the bottom of the end bell (see 4B).

C. Use a cable clamp strain relief connector where power cord enters the disposer (see 4C).


Trace lead connected to this blade and attach that lead to white wire on disposer.
RIBBED SIDE
NOTE: When viewing face of electrical plug with grounding pin at top, the larger left blade is connected to the identified wire.
4A



4B



4C

Wiring Disposer Directly to House Current

This appliance must be connected to a grounded, metal permanent wiring system or an equipment-grounding conductor must be run with the circuit conductors and connected to the equipment-grounding terminator or lead on the appliance.

A. If you use BX cable:
   1. Install cable connector in hole.
   2. Connect white wire to white lead of disposer.
   3. Connect black.
   4. Connect bare ground.

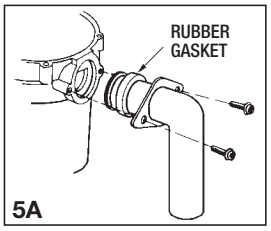
If BX cable is not used, provide a separate ground wire to nearest cold water metal pipe or other suitable ground, using the screw in the bottom of the end bell for the ground wire (see 4C).

B. If your power supply does not include a ground wire, you must provide one unless metal cable is used. Attach a copper wire securely to disposer ground screw and attach other end of wire to a metal cold water pipe. Use only UL approved ground clamp. If plastic pipe is used in your home, a qualified electrician should install a proper ground.

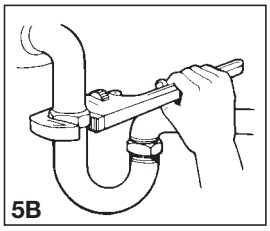
5. ATTACHING DISCHARGE ELBOW

A. Connect waste elbow to the disposer (see 5A), proceed to step 6 and then connect bottom of the elbow by tightening the slip nut (see 5B).

B. If you are connecting to a dishwasher, return to section 2B. If not, make sure all plumbing connections are tight and in accordance with all plumbing codes and ordinances. Run water and check for leaks.



5A


5B

6. CONNECTING DISPOSER TO MOUNT ASSEMBLY

3-BOLT MOUNT (See section 3 for your mount type.)

A. Press firmly around the Hush Cushion® to ensure it is engaged with the neck of the disposer.

B. Lubricate the top inside lip of the rubber Hush Cushion® with a liquid soap.

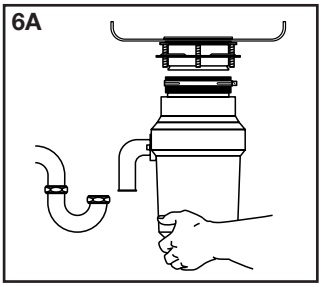
C. Line up discharge elbow of disposer with trap under mounting assembly. Guide disposer up and engage the groove of the Hush Cushion® around the ridge at the bottom of the sink flange (see 6A & refer back to 3B). While still supporting the disposer, tighten the screw-clamp around Hush Cushion®. The disposer will now hang by itself.

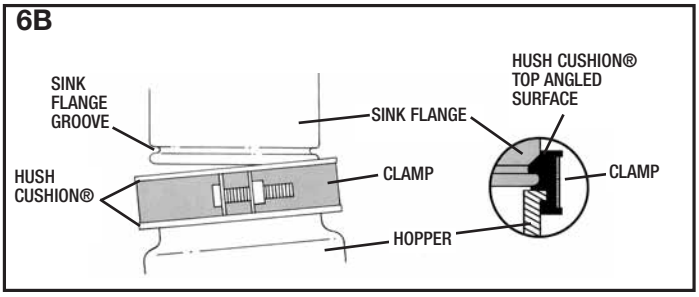
D. If you need to turn the disposer make sure the sink flange does not turn. It will break the seal created when installed. Go back to steps 5A and 5B.

IMPORTANT – PLEASE READ

Do not remove clamp from Hush Cushion® or Hush Cushion® from hopper. Both parts are factory installed and installation ready.

Lubricate top angled surface of rubber Hush Cushion® with liquid soap prior to engaging disposer to sink flange. Fit Hush Cushion® lip into sink flange groove using a slight rocking motion. Tighten clamp (see 6B).


6A



6B

6. CONNECTING DISPOSER TO MOUNT ASSEMBLY (continued)

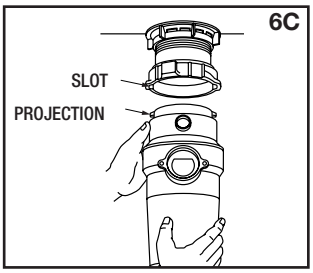
EZ MOUNT (See section 3 for your mount type.)

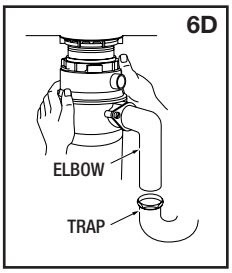
A. Line up disposer under mounting assembly. Guide hopper projections into mount ring slots. Turn mount ring about 1/4" to right so that disposer is temporarily supported (see 6C).

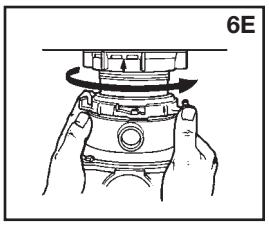
B. Turn mount ring and disposer until disposer elbow lines up with trap (see 6D).

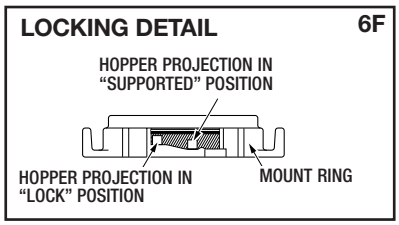
C. Turn mount ring to the right (counter-clockwise) until it locks up tight. Tap the mount ring ears with a hammer until the lock position is achieved. Hopper projections must be to extreme left of mounting slots (see 6E).

D. If mount ring is hard to turn, you may add a small amount of petroleum jelly or liquid soap to hopper projections. Run water and check for leaks.









7. OPERATING INSTRUCTIONS

The Anti-Jam Swivel Impellers make a clicking sound as they swing into place. This indicates normal operation.

A. Remove sink stopper. Turn on a medium flow of cold water.

B. Turn switch to ON position; your motor is turning at full speed and ready to use.

C. Scrape in food waste. Down the drain go table scraps, peelings, rinds, seeds, pits, small bones and coffee grounds. To speed up food waste disposal, cut or break up large bones, rinds and cobs. Large bones and fibrous husks require considerable grinding time and are more easily thrown away with other trash. Do not be alarmed that the disposer slows down while grinding. The disposer is actually increasing torque (grinding power) and is operating under normal conditions.

D. Before turning disposer off, let water and disposer run for approximately 15 seconds after shredding stops. This assures that all waste is thoroughly flushed through trap and drain.

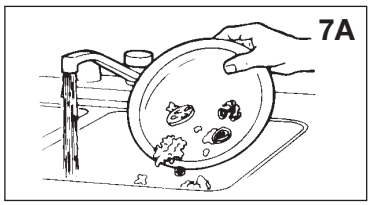
E. It is not recommended to use hot water while running disposer. Cold water will keep waste and fats solid so disposer can flush away particles.

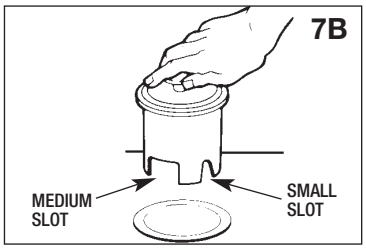
TIPS FOR SUCCESSFUL OPERATION

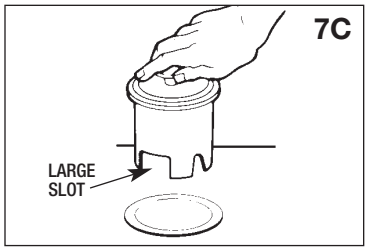
A. Be sure disposer is empty before using your dishwasher so it may drain properly.

B. You may want to leave the stopper in the drain when not in use to prevent utensils and foreign objects from falling into the disposer.

C. Your disposer is ruggedly built to give you many years of trouble free service. It will handle all normal food wastes, but it will NOT grind or dispose of such items as plastic, tin cans, bottle caps, glass, china, leather, cloth, rubber, string, clam and oyster shells, aluminum foil or feathers.







BATCH FEED OPERATING INSTRUCTIONS

The Anti-Jam Swivel Impellers make a clicking sound as they swing into place. This indicates normal operation.

A. Remove sink stopper and turn on a medium flow of cold water.

B. Scrape in food waste. Down the drain go table scraps, vegetable peelings, cobs, rinds, pits, bones and coffee grounds. (see 7A)

C. Insert stopper to start disposer. (see 7B) One of the two small slots in stopper base must line up with switch plunger inside the neck of the disposer. Push down firmly to turn the disposer on. Lift stopper to shut the disposer off.

D. Run disposer for 15 seconds after shredding stops. This assures that all waste is thoroughly flushed through the drain.

E. To fill sink, insert stopper and align the largest slot with the switch plunger. (see 7C) Push down to seal sink without starting the disposer. When medium sized slot (see 7B) in stopper base is lined up with the switch plunger, water can drain, but tableware, etc., cannot be accidentally dropped into disposer.

8. TROUBLESHOOTING

Before seeking repair or replacement, we recommend that you review the following:

LOUD NOISES: (Other than those during grinding of small bones and fruit pits): These are usually caused by accidental entry of a spoon, bottle cap or other foreign object. To correct this, turn off electrical switch and water. After disposer has stopped, remove *splash guard, remove object with long handled tongs, and replace *splash guard.

UNIT DOES NOT START: Unplug power cord or turn either the wall switch or breaker box switch to "OFF" position, depending on your model and wiring configuration. Remove stopper and/or *splash guard. Check to see if turntable will rotate freely using a wooden broom handle. If turntable rotates freely, replace *splash guard and check re-set button to see if it has been tripped. Re-set button is red and located opposite discharge elbow, near the bottom (see 8A). Push button in until it clicks and remains depressed.

If re-set button has not been tripped, check for shorted or broken wire connecting to disposer. Check electrical power switch, fuse box or circuit breaker. If wiring and electrical components are intact, the unit may have internal problems that require service or replacement.

* Splash guard not used on Top Control/Batch Feed unit.

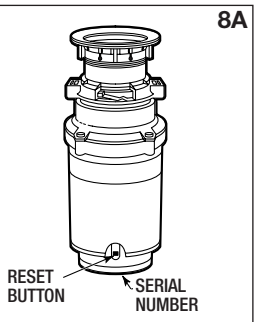
IF TURNTABLE DOES NOT ROTATE FREELY: Turn off disposer, then check for any foreign object lodged between the turntable and grind ring. Dislodge object by rotating table with a wooden broom handle and remove object. (see 8B) If no foreign object is present, there may be internal problems.

LEAKS: If the unit leaks at the top, it may be due to:

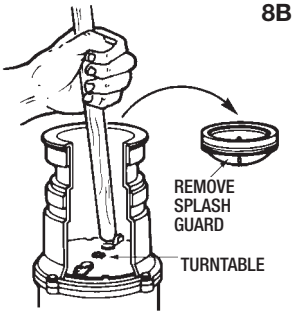
1. Improper seating of sink flange (gasket centering, putty or tightening).
2. Support ring not tightened properly.
3. Defective or improperly installed cushion mount.

If unit leaks at the waste elbow, leak may be due to improper tightening of elbow flange screws.

8A



8B



Call our toll free Help Line with any questions

800-854-3229

9. CLEANING AND MAINTENANCE

DO NOT ATTEMPT TO LUBRICATE YOUR DISPOSER!

The motor is permanently lubricated. The disposer is self cleaning and scours its internal parts with each use.

NEVER put lye or chemical drain cleaners into the disposer, as they cause serious corrosion of metal parts. If used, resulting damage can be easily detected and all warranties are void. Mineral deposits from your water can form on the stainless steel turntable, giving the appearance of rust. DO NOT BE ALARMED, the stainless steel turntables used will not corrode.

GUÍA DEL PROPIETARIO DEL TRITURADOR DE DESPERDICIOS DE COMIDA

Vea la informacíon específica para su nuevo triturador

NOTA: Este triturador de desperdicios de comida ha sido diseñado para funcionar exclusivamente con 110-120 voltios, 60 Hz. El uso de cualquier otro voltaje o frecuencia afectará negativamente el funcionamiento.

IMPORTANTE: Lea todas las instrucciones con atención. Guarde esta guía para cualquier consulta en el futuro.

PRECAUCIÓN: Asegúrese de repasar PRIMERO LAS INSTRUCCIONES DE SEGURIDAD SOBRE LOS PELIGROS DE FUEGO, TOQUES ELÉCTRICOS O LESIONES A PERSONAS antes de instalar el triturador.

Anote en los espacios provistos la información del triturador de comida

Guarde su factura de venta, comprobante de venta, cheque cancelado u otra constancia de compra para verificar la fecha de compra original para efectos de la garantiia.

Numero de Modelo* _____

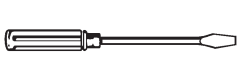
Numero de Serie* _____

* La información anterior se encuentra en la etiqueta adherida a la parte inferior del triturador. Para conveniencia suya, anote los números de modelo y de serie antes de la instalación.

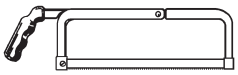
Llame gratis a nuestra linea de asistencia para atender cualquier pregunta.

800-854-3229

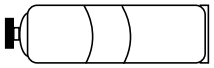
Herramientas y materiales que podrá necesitar



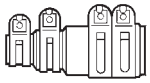
DESTORNILLADOR PHILLIPS Y DE HOJA PLANA



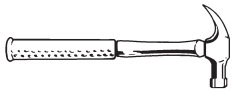
SIERRA PARA METALES



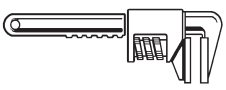
MASILLA DE PLOMERO



JUEGO DE CONECTORES PARA MÁQUINAS LAVADORAS DE TRASTOS



MARTILLO



LLAVE PARA TUBOS

PUNZÓN DE ESPIGA O ACERO

CORDÓN DE SUMINISTRO

ALIVIADOR DE TENSIÓN

ANAHEIM MANUFACTURING

4240 E. La Palma Avenue • Anaheim, CA 92807 • www.anaheimmfg.com

560C485P01 REV A

INSTRUCCIONES DE SEGURIDAD IMPORTANTES

INSTRUCCIONES CONCERNIENTES A RIESGO DE FUEGO, CHOQUE ELÉCTRICO O LESIONES A PERSONAS. GUARDE ESTAS INSTRUCCIONES.

ADVERTENCIA – Cuando utilice aparatos eléctricos, siempre debe seguir precauciones básicas, entre las cuales se incluyen las siguientes:

1. Lea todas las instrucciones antes de utilizar el aparato.
2. Para reducir el riesgo de lesiones, es necesaria la cercana supervisión cuando un aparato es utilizado cerca de niños.
3. No ponga dedos o manos dentro de un triturador de basura.
4. Ponga el interruptor a la posición apagada antes de intentar desatorar un objeto o remover un objeto del triturador.
5. Cuando intente aflojar una obstrucción en el triturador de basura, utilice un objeto largo de madera tal como una cuchara de madera o el mango de madera de una escoba o trapeador.
6. Cuando intente remover objetos del triturador de basura, utilice pinzas o alicates de mango largo. Si el triturador es magnéticamente accionado, se deberán usar herramientas no-magnéticas.
7. Para reducir el riesgo de lesiones por materiales que puedan ser expulsados por el triturador de basura, no coloque los siguientes dentro del triturador: conchas de ostiones o almejas; limpiadores de drenaje cáusticos o productos similares; vidrio, loza o plástico; huesos grandes y enteros; metales, tales como tapas de botellas, latas, papel de aluminio o utensilios; grasa caliente u otros líquidos calientes; cáscaras enteras de maíz.
8. Cuando no esté operando el triturador, coloque el tapón en su lugar para reducir el riesgo de que caigan objetos dentro del triturador.
9. NO opere el triturador a menos que la salpicadera de protección esté en su lugar. (Esto no aplica a las unidades del Control Superior/Lote de Alimentación.)
10. Para las instrucciones de conectar a tierra, vea la porción CONEXIÓN ELÉCTRICA de este manual.

1. CÓMO QUITAR UNA UNIDAD VIEJA

INSTRUCCIONES TÍPICAS. SU MODELO PODRÍA SER DIFERENTE.

Antes de iniciar esta tarea, corte la electridad a partir del interruptor del circuito o caja de fusibles.

Si el conjunto de montaje es el mismo en su triturador nuevo, siga las instrucciones de montaje de la seccion 3, a la inversa. Si el nuevo sistema de montaje es diferente, siga las siguientes instrucciones:

A. Use una llave para tubos para desconectar la línea de drenaje en donde está conectada al tubo de desagüe del triturador (vea 1A).

B. Quite el triturador de la brida del fregadero girando a la izquierda (en el sentido opuesto a las agujas del reloj (vea 1B). Si no puede darle vuelta al anillo, golpee ligeramente una de las extensiones con un martillo. Algunos sistemas de montaje tienen extensiones tubulares. Introduzca un destornillador a través del tubo y úselo como palanca para darle vuelta al anillo (vea 1B). En algunos trituradores es necesario quitar las tuercas en los tornillos de montaje, y luego quite el triturador viejo (vea 1C). En el caso de algunos trituradores, es necesario quitar primero la abrazadera.

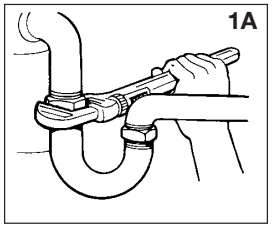
Precaución: Asegúrese de apoyar el triturador mientras lleva a cabo este paso para evitar que se caiga al desconectarse el anillo de montura del conjunto de montaje. Si el cableado está integrado al dispositivo (un cable protegido que no usa un enchufe de pared), complete los pasos C y D. Si usa un cordón enchufable, prosiga al paso E.

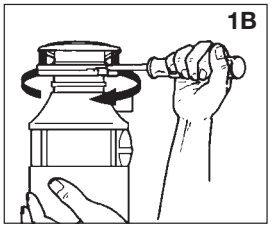
C. Después de quitar el triturador, colóquelo boca abajo y quite la placa de cubierta eléctrica (vea 1D).

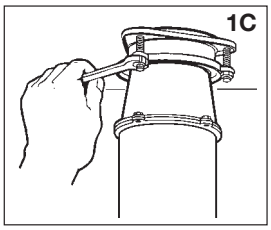
D. Use un destornillador para quitar el alambre de tierra verde. Quite las tuercas para alambre de los alambres de suministro negro y blanco y separe los alambres del triturador de los alambres del cable de suministro. Afloje los tornillos en la abrazadera del cable y separe el cable del triturador.

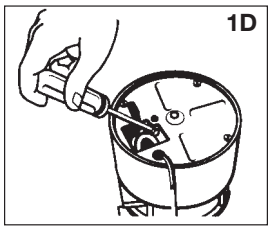
E. Afloje los tornillos de montaje y empuje el anillo de montura hacia arriba. Debajo de éste se encuentra el anillo de resorte. Desprenda el anillo con un destornillador (vea 1E). Quite el anillo de montura, el anillo protector y la empaquetadura de la brida del fregadero. Algunas monturas van a necesitar que se quite el anillo de montura grande de la brida del fregadero. Jale la brida del fregadero hacia arriba a través del fregadero y raspe y quite la masilla vieja.

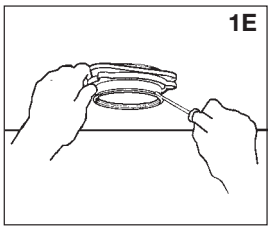
IMPORTANTE: A menos que su casa sea nueva, aproveche esta oportunidad para limpiar todas las líneas de las trampas y los drenajes, introduciendo una barrena de drenaje o una culebra de plomero antes de instalar su nuevo triturador.









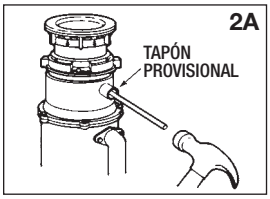


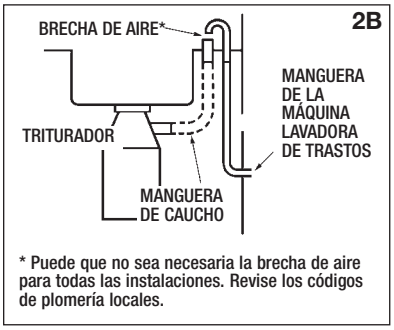
2. COMO CONECTAR LA MÁQUINA LAVADORA DE TRASTOS

Si usa un máquina lavadora de trastos, complete el siguiente procedimiento. Si no está conectada a una máquina lavadora de trastos, prosiga a la sección 3.

A. Con un instrumento desafilado (punzón de acero o espiga de madera), golpee y saque todo el tapón provisional (vea 2A). No use un destornillador u otro instrumento afilado. Cuando el tapón provisional cae dentro del triturador, puede retirarlo o simplemente triturarlo cuando use el triturador. Esto no dañará el triturador en lo absoluto, pero es posible que tome algún tiempo para desmenuzarlo por completo, quizás después de que lo use varias veces.Pasa a la sección 3.

B. Conecte la manguera de la máquina lavadora de trastos usandola abrazadera de la manguera. Si el tamaño de la manguera es diferente, necesitará un enchufe de conectores para máquina de lavar trastos (vea 2B). Asegúese que todas las conexiones de tuberías estén bien apretadas según los códigos y regulamentos de plomería. Deje correr el agua el y detecte si hay fugas.





3. INSTALACIÓN DEL CONJUNTO DE MONTAJE

SU TRITURADOR ESTA EQUIPADO CON UNO DE LOS SIGUIENTES SISTEMAS DE MONTAJE

Sistema De Montaje De 3 Pernos
BRIDA DEL FREGADERO*
EMPAQUETADURA
DE CAUCHO
ANILLO PROTECTOR
TORNILLOS DE MONTAJE (3)
ANILLO DE MONTURA
* Un reborde prolongado (articulo # 3140) está disponible para fregaderos profundos de hierro fundido. (Sólo para montaje de tres pernos.)

Siga las indicaciones del tipo de montaje que usted tenga.

MONTAJE DE 3 PERNOS

LEA POR COMPLETO ANTES DE COMENZAR

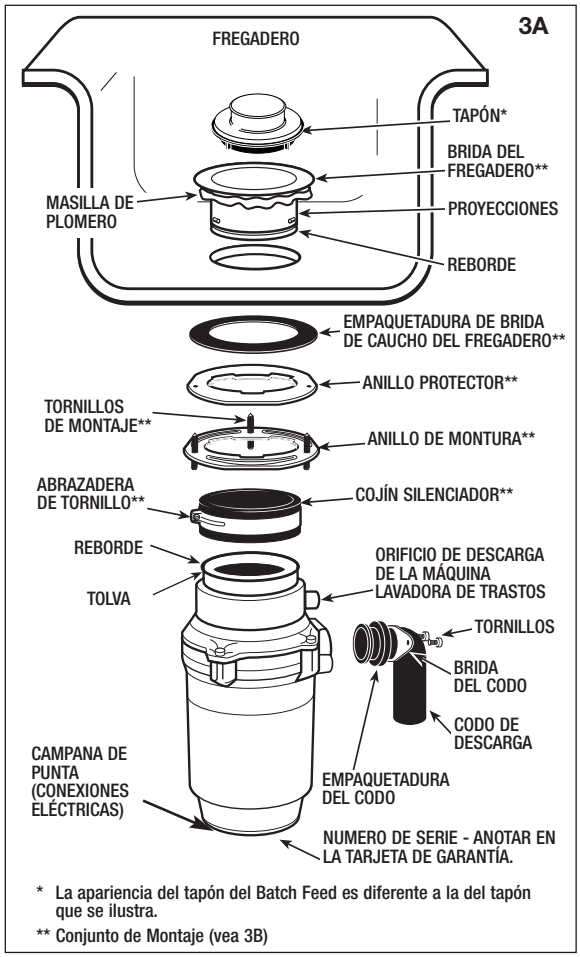
NOTA: Póngale mucha atención al orden de piezas del conjunto de montaje, ya que han sido armadas debidamente por la fábrica. (Vea 3A y 3B.)

A. Desarme el conjunto de montaje, tal como ha sido enviado de fábrica, dándole vuelta a la brida del fregadero hasta que las proyecciones queden alineadas con las muescas en el anillo de montura y pueda halar la brida del fregadero hacia arriba y retirarla del resto del conjunto de montaje. Tome nota de la secuencia de estas piezas, tal como están colocadas una encima de la otra y consulte 3A y 3B para identificar cada pieza. Desempaque los 3 tornillos de montura y atorníllelos hasta la mitad a través del anillo de montura (tome nota de la advertencia "THIS SIDE UP" ("ESTE LADO HACIA ARRIBA") que está impresa en la parte superior del anillo de montura). Seguidamente, coloque la empaquetadura de caucho encima del anillo protector y luego coloque los dos encima de los extremos puntiagudos de los tornillos de montura.

B. Mantenga estas piezas ensambladas juntas y póngalas a un lado. Antes de conectar el triturador al conjunto de montaje debajo del fregadero, quizás querrá practicar engranar la ESTRÍA del cojín silenciador Hush Cushion® al REBORDE en la parte inferior de la brida del fregadero (consulte 3A y lea la sección 6).

C. Asegúrese de que el fregadero esté limpio. Rellene el borde del lado inferior de la brida del fregadero con masilla de plomero (vea 3C). Coloque la brida del fregadero de manera que quede centrada y se pueda leer cuando usted mira dentro del fregadero. Empuje la brida del fregadero firmemente en la abertura del fregadero para crear un sello bueno. NO

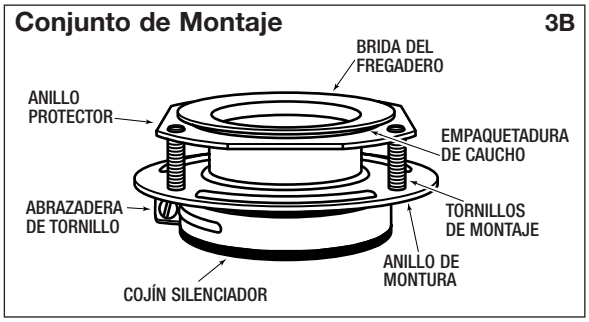
MONTAJE DE 3 PERNOS (CONT.)

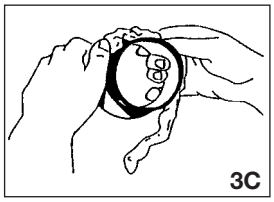


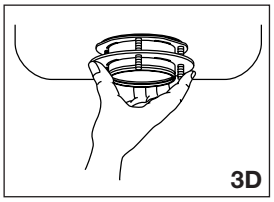
mueva ni le dé vuelta a la brida del fregadero una vez que quede asentada, ya que puede romper el sello.

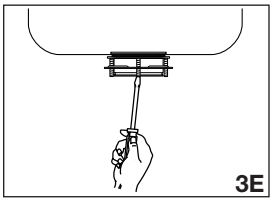
D. Tome la porción que queda del conjunto de montaje, tal como la puso a un lado y asegúrese de que la empaquetadura de caucho quede encima del anillo protector. Desde por debajo del fregadero, sostenga la brida del fregadero firmemente en una mano y alinee las muescas en el anillo de montura con las proyecciones de la brida del fregadero. Deslice el conjunto de montaje sobre la brida del fregadero, más allá de las proyecciones y déle al conjunto de montaje 1/4 de vuelta, de manera que cuelgue por sí solo (vea 3D).

E. Apriete los 3 tornillos de montaje uniformemente con un destornillador (vea 3E). ¡NO APRIETE DEMASIADO! Quite el exceso de masilla.









MONTAJE "EZ"

LEA POR COMPLETO ANTES DE COMENZAR

NOTA: Ponga mucha atención al orden de piezas del conjunto de montaje, ya que han sido armadas debidamente por la fábrica. Consulte también la ilustración (3D) de detalles de la montura de cojín
más abajo para la debida orientación de la montura de cojín.l

NOTA: Trate de practicar esta instalación antes de meterse debajo del fregadero para que pueda "experimentar" como se acomodan las partes.

A. Desconecte el conjunto de montaje del triturador dándole vuelta al anillo de montura a la izquierda (en el sentido de las agujas del reloj) y quitándolo.

B. Levante el anillo de montura hacia la parte superior de la brida del fregadero. Quite la montura de cojín. Quite el anillo de montura. Tal vez quiera practicar instalando la montura de cojín en este momento, antes de meterse debajo del fregadero. Vea el párrafo "H".

C. Destornille el anillo de apoyo de la brida del fregadero y quite la empaquetadura de fibra. Lo que le queda ahora es la brida del fregadero y la empaquetadura de caucho.

D. Use la empaquetadura de caucho, en vez de masilla de plomero, con fregaderos de acero inoxidable. Use la masilla con otros tipos de fregaderos.

E. Si no usa masilla, introduzca la brida del fregadero a través de la empaquetadura de caucho dentro de la abertura del fregadero. No le dé vuelta a la brida del fregadero una vez que quede asentada.

F. Si usa masilla en vez de la empaquetadura, forme un anillo alrededor del lado inferior de la brida del fregadero. Introduzca la brida en la abertura del fregadero y oprima firmemente hacia abajo para hacer salir el exceso de masilla. Desde debajo del fregadero, quite el exceso de masilla hasta que quede a ras con el borde inferior de la abertura del fregadero.

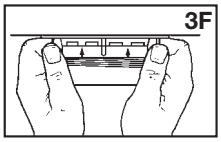
G. Desde debajo del fregadero, deslice y coloque la empaquetadura de fibra sobre la brida de fregadero expuesta. Asegúrese de que las flechas apunten hacia arriba, y luego tornille el anillo de apoyo sobre la brida del fregadero y aprétela a mano hasta que la brida del fregadero no se mueva (vea 3A). Ahora posiblemente querrá poner el tapón en el fregadero y llenar éste con agua para verificar que no haya pérdidas de agua a través de la brida del fregadero.

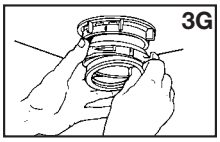
MONTAJE "EZ" (CONT.)

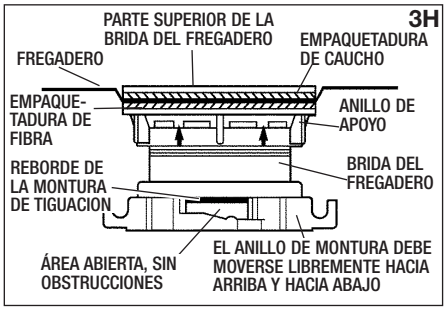
H. Coloque el anillo de montura sobre la brida del fregadero y sosténgalo en esa posición mientras instala la montura de cojín (el lado grande hacia abajo) de manera que la estría en la parte interior de la montura de cojín encaje sobre el borde en la brida del fregadero, similar a cuando coloca una tapa en un envase plástico (vea el detalle de la montura de cojín y 3B). Vea NOTA IMPORTANTE.

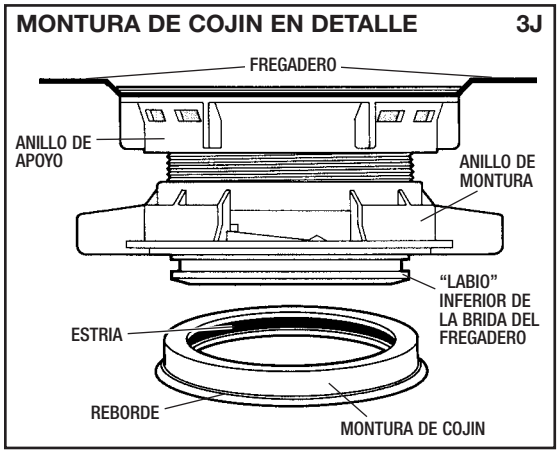
NOTA IMPORTANTE RELACIONADA A SU NUEVO TRITURADOR

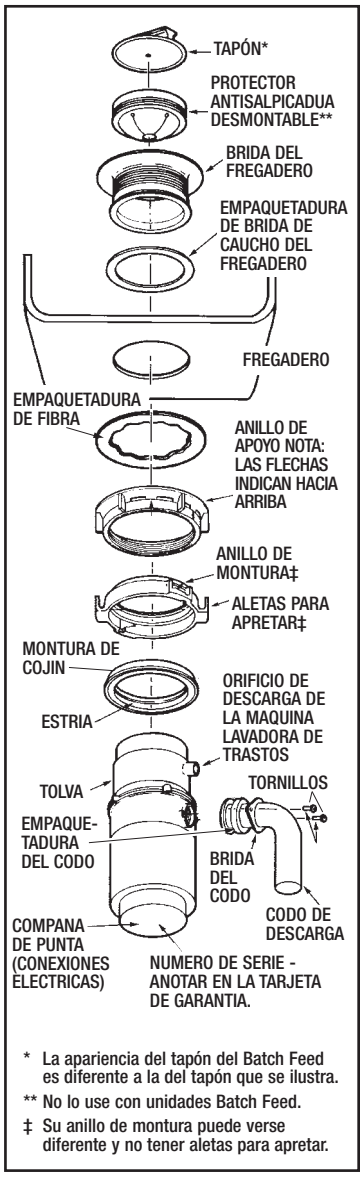
Cuándo el cojín de montura esta instalado correctamente, el labio inferior de la brida del fregadero se acomoda en el canal interno del cojín, entonces el anillo metalico de montura puede ser jalado hacia abajo sobre el cojín dejandolo voltear libremente. El reborde del cojín actua como empaquetadura sellando la porción de abajo de la brida y la parte de arriba de el triturador. Para más detalles vea figura 3J.






3H
PARTE SUPERIOR DE LA BRIDA DEL FREGADERO
FREGADERO
EMPAQUETADURA DE CAUCHO
EMPAQUE-TADURA DE FIBRA
ANILLO DE APOYO
REBORDE DE LA MONTURA DE TIGUACION
BRIDA DEL FREGADERO
ÁREA ABIERTA, SIN OBSTRUCCIONES
EL ANILLO DE MONTURA DEBE MOVERSE LIBREMENTE HACIA ARRIBA Y HACIA ABAJO





* La apariencia del tapón del Batch Feed es diferente a la del tapón que se ilustra.

** No lo use con unidades Batch Feed.

‡ Su anillo de montura puede verse diferente y no tener aletas para apretar.

4. CONEXIONES ELÉCTRICAS

Ahora es el momento de anotar el NÚMERO DE SERIE (se encuentra en la parte inferior del triturador) en la tarjeta de garantía.

SI NO ESTÁ FAMILIARIZADO CON EL SUMINISTRO ELÉCTRICO Y LOS PROCEDIMIENTOS ELÉCTRICOS, LLAME A UN ELECTRICISTA ACREDITADO.

PELIGRO: LA CONEXIÓN INDEBIDA DEL CONDUCTOR QUE CONECTA EL EQUIPO A TIERRA PUEDE PRODUCIR UN RIESGO DE CHOQUE ELÉCTRICO. VERIFIQUE CON UN ELECTRICISTA O TÉCNICO ACREDITADO SI TIENE DUDAS SOBRE SI SU ARTEFACTO ESTÁ DEBIDAMENTE CONECTADO A TIERRA. NO MODIFIQUE EL ENCHUFE QUE VIENE CON EL ARTEFACTO SI NO SE AJUSTA AL TOMACORRIENTE. PÍDALE A UN ELECTRICISTA ACREDITADO QUE INSTALE UN TOMACORRIENTE ADECUADO.

INSTRUCCIONES PARA CONECTAR A TIERRA

PARA TRITURADORES DE DESPERDICIOS <u>EQUIPADOS</u> CON UN ENCHUFE CONECTADO A TIERRA EN EL CORDÓN DE SUMINISTRO.

Este artefacto debe ser conectado a tierra. En caso de un funcionamiento defectuoso o una falla, la conexión a tierra ofrece una vía de menos resistencia a la corriente eléctrica y reduce el riesgo de toques eléctricos. Este artefacto está equipado con un cordón que tiene un conductor para conectar el equipo a tierra y un enchufe de conexión a tierra. El enchufe debe ser conectado a un tomacorriente adecuado que esté debidamente instalado y conectado a tierra de conformidad con todos los códigos y reglamentos locales.

PARA TRITURADORES DE DESPERDICIOS <u>NO EQUIPADOS</u> CON UN ENCHUFE CONECTADO A TIERRA EN EL CORDÓN DE SUMINISTRO.

Este artefacto debe ser conectado a tierra. En caso de un funcionamiento defectuoso o una falla, la conexión a tierra ofrece una vía de menos resistencia a la corriente eléctrica y reduce el riesgo de toques eléctricos. El cordón de suministro (que va a ser instalado) debe de tener un conductor para conectar a tierra y un enchufe de conexión a tierra. El enchufe debe ser conectado a un tomacorriente adecuado que esté debidamente instalado y conectado a tierra de conformidad con todos los códigos y reglamentos locales.

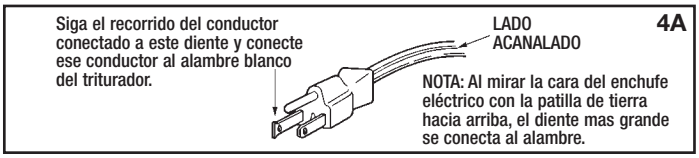
NOTA: Desconecte el suministro eléctrico al circuito del triturador antes de la instalación. Coloque el cortacircuitos en la posición de apagado OFF o quite el fusible.

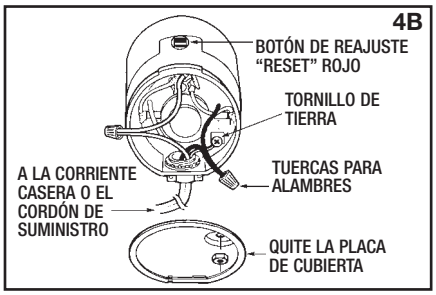
4. CONEXIONES ELÉCTRICAS (cont.)

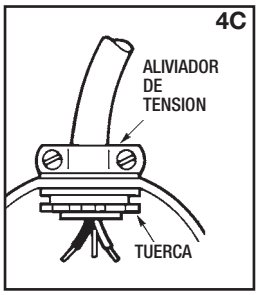
A. Conecte el triturador sólo a corriente de 110-120 voltios, 60 Hz AC.

B. Si usa un cordón enchufable, use un enchufe de tres dientes (vea 4A). El alambre tornillo de tierra debe estar conectado al tornillo en la parte inferior de la campana de punta (vea 4B).

C. Use un conector aliviador de tensión de alivio con abrazadera de cable en el punto en el cual el cordón de suministro entra al triturador (vea 4C).


Siga el recorrido del conductor conectado a este diente y conecte ese conductor al alambre blanco del triturador.
LADO ACANALADO
NOTA: Al mirar la cara del enchufe eléctrico con la patilla de tierra hacia arriba, el diente mas grande se conecta al alambre.
4A


4B
BOTÓN DE REAJUSTE "RESET" ROJO
TORNILLO DE TIERRA
TUERCAS PARA ALAMBRES
A LA CORRIENTE CASERA O EL CORDÓN DE SUMINISTRO
QUITE LA PLACA DE CUBIERTA



Si está conectando el cableado de su triturador directamente a la corriente casera:

Este artefacto debe conectarse a un sistema de cableado permanente, metálico, y conectado a tierra; o se debe tender un conductor para conectar el equipo a tierra junto con los conductores de circuito y se debe conectar al borne o conductor que conecta el artefacto a tierra.

A. Si usa cable BX:
   1. Instale el conector de cable en el orificio.
   2. Conecte el alambre blanco al conductor blanco del triturador.
   3. Conecte el negro.
   4. Conecte el alambre de tierra.

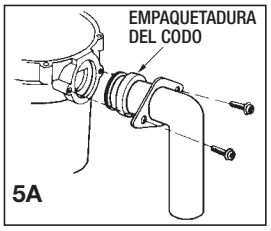
Si no usa el cable BX, provea un alambre de tierra separado a la tubería metálica de agua fría más cercana, u otra linea de tierra adecuada usando el tornillo en la campana de punta inferior para el alambre de tierra (vea 4C).

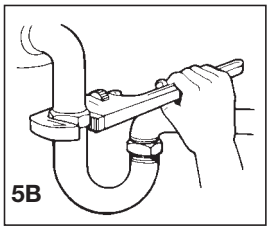
B. Si su suministro eléctrico no incluye un alambre de tierra, usted debe suministrar uno a menos que use cable metálico. Conecte firmemente un alambre de cobre al tornillo de tierra del triturador y conecte la otra punta del alambre a una tubería metálica de agua fría. Use sólo una abrazadera de tierra aprobada por la asociación Underwriters Laboratories (UL) de los EE.UU. Si usa tubería plástica en su casa, llame a un electricista acreditado para que instale la conexión a tierra debidamente.

5. CÓMO CONECTAR EL CODO DE DESCARGA

A. Conecte el codo de desperdicios al triturador (vea 5A), prosiga al paso 6, y luego conecte la parte inferior del codo apretando la tuerca deslizante (vea 5B).

B. Si está haciendo una conexión a una maquina para lavar trastos, regrese a la sección 2B. En caso contrario, asegúrese que todas las conexiones de tuberiás estén bien apretadas según los códigos y reglamentos de plomería. Deje correr el agua y detecte si hay fugas.





6. CÓMO CONECTAR EL TRITURADOR AL CONJUNTO DE MONTAJE

Montaje de 3 pernos (Consulte la sección 3 para sutipode de montaje.)

A. Presione firmemente alrededor del cojín silenciador Hush Cushion® para asegurar que esté engranado con el cuello del triturador.

B. Lubrique el reborde interior superior del cojín silenciador Hush Cushion® de caucho con jabón líquido.

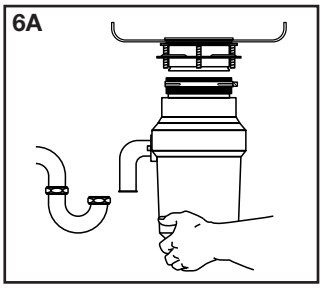
C. Alinee el codo de descarga del triturador con la trampa que se encuentra debajo del conjunto de montaje. Guíe el triturador hacia arriba y engrane la RANURA del cojín silenciador Hush Cushion® alrededor del REBORDE en la parte inferior de la brida del fregadero (vea 6A y consulte 3B). Siga apoyando el triturador, y ajuste la abrazadera de tornillo alrededor del cojín silenciador Hush Cushion®. Ahora el triturador podrá mantenerse colgado por sí solo.

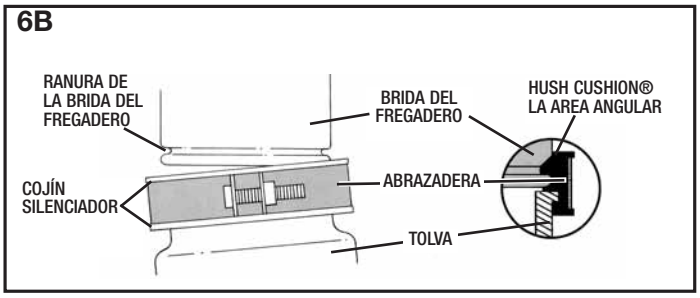
D. Si necesita girar el triturador, asegúrese de que la brida del fregadero no gire, ya que romperá el sello creado cuando se instaló. Vuelva a los pasos 5A y 5B.

IMPORTANTE – ¡POR FAVOR LEER!

NO REMUEVAN LA ABRAZADERA DE EL COJíN SILENCIADOR HUSH CUSHION® O DE LA TOLVA, LAS DOS PARTES FUERON INSTALADAS EN LA FACTORíA Y ESTAN LISTAS PARA LA INSTALACIóN.

Lubriqué la área ángular de caucho de el cojín silenciador Hush Cushion® con jabón líquido antes de engranar el triturador a la brida del fregadoro. Acople el labío de el cojín Hush Cushion® en la ranura de la brida del fregadero usando un movimiento ligero y suave. Apriete la abrazadera (vea 6B).





6. CÓMO CONECTAR EL TRITURADOR AL CONJUNTO DE MONTAJE (cont.)

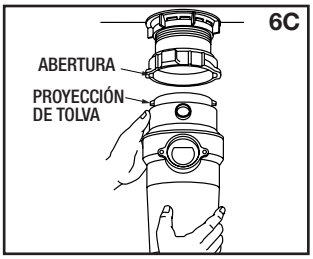
Montaje “EZ” (Consulte la sección 3 para identifiguar sutipode de montaje.)

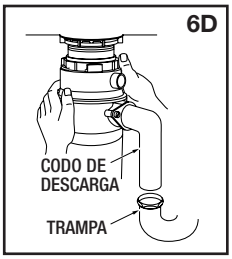
A. Alinee el triturador debajo del conjunto de montaje. Guíe las proyecciones de la tolva en las ranuras del anillo de montura. Gire el anillo de montura aproximadamente 1/4 pulg. a la derecha de manera que el triturador quede apoyado temporalmente (vea 6C).

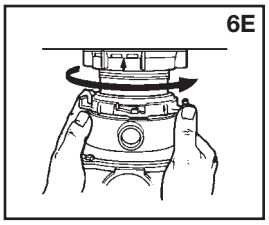
B. Gire el anillo de montura y el triturador hasta que las líneas de salida de desperdicios del triturador queden alineadas con la trampa (vea 6D).

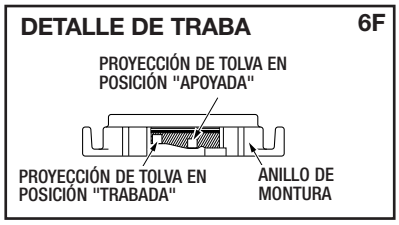
C. Gire el anillo de montura a la derecha (en el sentido opuesto alas agujas del reloj) hasta que quede firmemente trabado. Las proyecciones de la tolva deben quedar a la extrema izquierda de las ranuras de montaje (vea 6E).

D. Si le cuesta trabajo darle vuelta al anillo de montura, puede poner un poco de jalea de petróleo o jabón líquido a las proyecciones de la tolva. Haga correr el agua y verifique si hay fugas.









7. INSTRUCCIONES DE OPERACIÓN

Los impulsores giratorios antiatascamiento hacen un sonido de "clic" al girar y colocarse en su debida posición. Esto indica un funcionamiento normal.

A. Quite el tapón del fregadero. Abra el agua hasta que logre un flujo mediano de agua fría.

B. Coloque el interruptor en la posición prendida "ON". El motor está girando a toda velocidad y está listo para ser usado.

C. Introduzca desperdicios de comida. Las sobras de comida, mondaduras, mazorcas, cáscaras, semillas, huesos de frutas, huesos de carne pequeños y granos de café, bajarán por el drenaje. Para acelerar la disposición de los desperdicios de comida, corte o deshaga los huesos grandes, las cáscaras y las mazorcas. Los huesos grandes y las cáscaras fibrosas requieren mucho tiempo para triturar, y es más fácil simplemente botarlos con el resto de la basura. No se alarme si el artefacto pierde velocidad al triturar. En realidad, el triturador está aumentando el momento de torsión (potencia de trituración) y está funcionando normalmente.

D. Antes de apagar el triturador, deje que el agua fluya y el triturador funcione por aproximadamente 15 segundos después que la acción de triturar termine. Esto asegura que todos los desperdicios sean drenados por completo a través de la trampa y el drenaje.

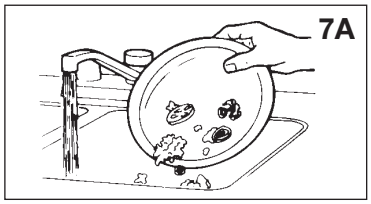
E. No se recomienda usar agua caliente mientras está funcionando el triturador. El agua fría mantendrá los desperdicios y las grasas en condición sólida para que el triturador pueda drenar las partículas.

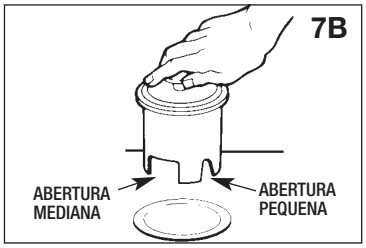
SUGERENCIAS

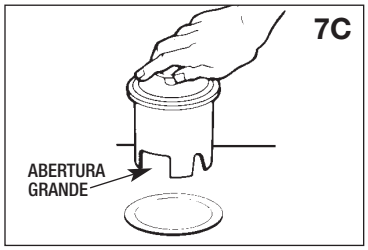
A. Asegúrese de que el triturador esté vacío antes de usar su máquina lavadora de trastos para que pueda drenarse debidamente.

B. Posiblemente querrá dejar el tapón en el drenaje cuando no esté en uso el triturador para impedir que caigan dentro del triturador utensilios y objetos extraños.

C. Su triturador es de construcción sólida y duradera para brindarle muchos años de servicio sin problemas. Triturará todos los desperdicios de comida normales, pero NO triturará ni eliminará objetos tales como el plástico, latas, tapas de botellas, vidrio, loza, cuero, tela, caucho, hilos o conchas de almejas u ostras.







INSTRUCCIONES PARA UTILIZAR EL PROCESO DISCONTINUO (BATCH FEED) DEL TRITURADOR

Los impulsores giratorios antiatascamiento hacen un sonido de “clic” al girar y colocarse en su debida posición. Esto indica un funcionamiento normal.

A. Quite el tapón del fregadero y abra el agua hasta que logre un flujo mediano de agua fría.

B. Introduzca los desperdicios de comida. Las sobras de comida, mondaduras, mazorcas, cáscaras, semillas, huesos de frutas, huesos de carne pequeños y granos de café, bajarán por el drenaje (vea 7A).

C. Coloque el tapón para arrancar el triturador (vea 7B). Una de las aberturas pequeñas en la base del tapón debe coincidir con el interruptor del desatascador dentro del cuello del triturador. Empuje firmemente hacia abajo para arrancar el triturador. Levante el tapón para que se apague.

D. Deje que el triturador siga funcionando por 15 segundos después de terminar de triturar. Esto asegura que todos los desperdicios sean llevados por el agua dentro del drenaje.

E. Para llenar el fregadero, coloque el tapón y haga coincidir la abertura más grande con el interruptor del desatascador (vea 7C). Empuje hacia abajo para sellar el fregadero sin arrancar el triturador. Cuando la abertura mediana (vea 7B) del tapón de la base coincida con el interruptor del desatascador, el agua puede drenarse, pero no deje que caigan accidentalmente cubiertos otros u objetos dentro del triturador.

8. DIAGNÓSTICO Y LOCALIZACIÓN DE FALLAS

Antes de tratar de reparar o reemplazar, recomendamos que estudie lo siguiente:

RUIDOS FUERTES: (Además de los causados cuando se trituran huesos pequeños y huesos de frutas): Normalmente, estos son producidos cuando una cuchara, tapa de botella u otro objeto extraño es introducido accidentalmente. Para corregir esto, apague el interruptor eléctrico y cierre el agua. Después de que el triturador se haya detenido por completo, retire el objeto con tenazas de mango largo.

LA UNIDAD NO ARRANCA: Desenchufe el cordón de suministro y, dependiendo de su modelo y la configuración de cableado, coloque el interruptor de pared o el interruptor en la caja de cortacircuitos en la posición apagada OFF. Verifique que el disco de cuchillas gire libremente usando un mango de madera de escoba largo. Si el disco de cuchillas gira libremente, verifique si el botón de ajuste "reset" se disparó. El botón de ajuste "reset" es rojo y se encuentra en frente del codo de descarga, cerca de la parte inferior (Vea 8A). Oprima el botón hasta que haga "clic" y se quede oprimido.

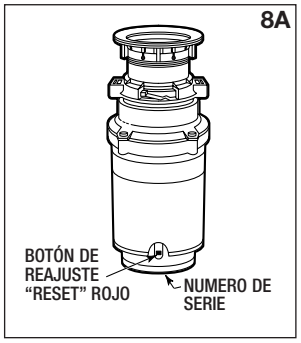
Si el botón de ajuste "reset" no se disparó, verifique si el alambre conectado al triturador tuvo un cortocircuito o está roto. Revise el interruptor de suministro eléctrico, la caja de fusibles o el cortacircuitos. Si los componentes de cableado y eléctricos están intactos, es posible que la unidad tenga problemas internos que requieren servicio o reemplazo.

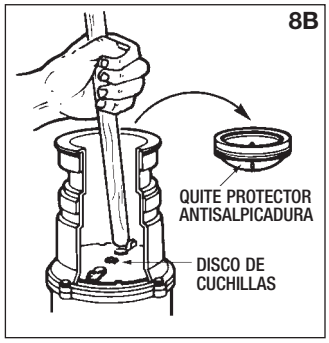
SI EL DISCO DE CUCHILLAS NO GIRA LIBREMENTE: Apague el triturador y verifique si hay algún objeto extraño trabado entre el disco de cuchillas y el anillo de trituración. Destrabe y quite el objeto girando el disco con un palo de madera de escoba. (Vea 8B). Si no hay ningún objeto extraño, puede que haya problemas internos.

FUGAS: Si la unidad tiene fugas en la parte superior, puede ser porque:

1. La brida del fregadero no está asentada debidamente (aplicar masilla o apretar).
2. El anillo de apoyo no está apretado debidamente.
3. El cojín silenciador Hush Cushion® está defectuoso o indebidamente instalado.

Si la unidad tiene fugas en el codo de desperdicios, las mismas pueden deberse a que los tornillos de la brida del codo no están debidamente apretados.





Llame gratis a nuestra linea de asistencia para atender cualquier pregunta.

800-854-3229

9. LIMPIEZA Y MANTENIMIENTO

¡NO INTENTE LUBRICAR SU TRITURADOR!

El motor está permanentemente lubricado. El triturador se limpia automáticamente y restriega sus piezas internas después de cada uso. Todos los modelos están equipados con un protector antisalpicadura desmontable que permite sacarlo, limpiarlo y volver a instalarlo fácilmente. (Las unidades de control superior/lote de alimentación no usay protector antisalpicadura). Quite el protector antisalpicadura jalándolo hacia afuera por la parte superior. Para volver a instalarlo, simplemente introdúzcalo en la brida del fregadero y presiónelo hasta que quede debidamente asentado.

NUNCA ponga lejía o limpiadores químicos de drenajes en el triturador, ya que producen una corrosión grave de las piezas metálicas. Si son usados, el daño que causan se puede detectar fácilmente, y todas las garantías quedarán anuladas. En el disco de cuchillas de acero inoxidable se pueden formar depósitos de minerales de agua, que dan la apariencia de estar oxidado. NO SE ALARME, los discos de cuchillas de acero inoxidable no se oxidan.

BROYEUR À ORDURES
GUIDE DE L'UTILISATEUR

Voir le feuillet inclus pour informations spécifiques concernant votre nouveau broyeur

NOTE: Ce broyeur à ordures ménagères a été conçu pour fonctionner uniquement sur du courant 110-120 volts, 60 Hz. Utiliser un autre voltage ou Hz peut affecter de manière défavorable la performance de l'appareil.

IMPORTANT: Lire attentivement toutes les instructions. Garder ce guide pour référence future.

AVERTISSEMENT: S'assurer de ***COMMENCER PAR LIRE LES INSTRUC- TIONS DE SÉCURITÉ RELATIVES AU RISQUE D'INCENDIE, DE CHOC ÉLECTRIQUE OU DE BLESSURES CORPORELLES*** avant d'utiliser le broyeur (voir la dernière page du guide).

Veuillez noter / inscrire les informations importantes à cet endroit

Garder le contrat de vente, la facture de vente, le chèque oblitéré ou autre preuve d'achat pour vérifier la date d'achat original pour fins de garantie.

Numéro de Modèle* _____

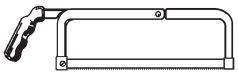
Numéro de Série* _____

* Les informations ci-dessus se trouvent sur l'étiquette collée sous le broyeur. Pour plus de commodité, copier le numéro du modèle et le numéro de série avant l'installation.

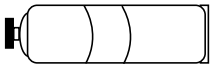
Appler notre info service sans frais pour trouver réponse à vos questions.
Nous sommes toujours à votre service.
800-854-3229

Outils et matérial pouvant être requis

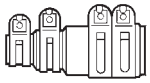
TOURNEVIS PHILIPS OU TOURNEVIS À LAME PLATE



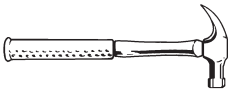
SCIE À MÉTAUX



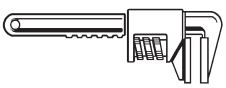
MASTIC DE PLOMBIER



TROUSSE DE RACCORDEMENT DU LAVE-VAISSELLE



MARTEAU



CLEF À TUYAUX

GOUJON OU POINÇON D'ACIER

CORDON D'ALIMENTATION

DÈTENDEUR

ANAHEIM MANUFACTURING

ISO 9001 CERTIFIED

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560C485P01 REV A

INSTRUCTIONS DE SÉCURITÉ IMPORTANTES

INSTRUCTIONS RELATIVES A UN RISQUE D'INCENDIE, DE DECHARGE ELECTRIQUE, OU DE BLESSURES PHYSIQUES. CONSERVEZ CES INSTRUCTIONS.

MISE EN GARDE - Lors de l'utilisation d'appareils électriques, des précautions élémentaires doivent être suivies, incluant les suivantes:

1. Lisez toutes les instructions avant d'utiliser l'appareil.
2. Afin de réduire le risque de blessures, une surveillance étroite est nécessaire lorsqu'un appareil est utilisé à proximité d'enfants.
3. N'insérez pas de doigts ou mains à l'intérieur du broyeur d'ordures.
4. Mettez l'interrupteur en position éteinte avant de tenter décoincer ou d'enlever un objet du broyeur.
5. Lorsque vous essayez de décoincer le broyeur à ordures, utilisez un long objet in bois tel qu'une cuillére en bois ou le manche en bois d'un balai ou d'une serpiére.
6. Lorsqu'en train d'essayer d'enlever des objets d'un broyeur à ordures, utilisez des pinces ou tenailles à manches longs. Si le broyeur est activé magnétiquement, vous devriez alors utiliser des outils non magnétiques.
7. Afin de réduire le risque de blessures causées par des matériaux qui pourraient être expulsés par un broyeur à ordures, n'insérez aucun des objets suivants dans le broyeur: coquilles de palourde ou d'huîtres, nettoyants caustiques pour tuyau d'écoulement ou produits similaires; verre, porcelaine ou plastique; os entiers de longue taille, métaux, tels que des capsules de bouteille, boites en fer blanc, papier ou ustensiles d'aluminium, huile bouillante ou autres liquides chauds, gousses entiéres de mais.
8. Lorsque le broyeur n'est pas sous utilisation, laissez le bouchon en place pour réduire les risques de chute d'objets à l'intérieur du broyeur.
9. N'UTILISEZ PAS le broyeur à moins que le garde-boue ne soit en place (ne s'applique pas aux unités de broyeur à interrupteur au counercle/ sbroyeur à chargement discontinu.)
10. Pour les instructions appropriées de mise à la masse, reportez vous à la partie CONNEXION ÉLECTRIQUE de ce manuel.

1. ENLÈVEMENT DU VIEUX BROYEUR

INSTRUCTIONS TYPE, VOTRE MODÈLE PEUT ÊTRE DIFFÉRENT.

Avant d'entreprendre cette étape, couper l'alimentation électrique au boîtier des disjoncteurs ou à la boîte de fusibles.

Si le montage de l'ancien appareil est identique à celui de votre nouveau broyeur, refaire en sens inverse les instructions de montage à la section 3. Les instructions suivantes doivent être utilisées si votre vieux broyeur a un système de montage à 3 boulons.

A. Utiliser une clef à tuyaux pour séparer la tuyauterie de vidange du tuyau d'évacuation du broyeur (voir 1A).

B. Détacher le broyeur du collet d'évier en tournant vers la gauche (dans le sens des aiguilles d'une montre, voir 1B). Si vous êtes incapable de tourner l'anneau, frapper sur l'une des pattes de l'anneau avec un marteau. Certains anneaux de montage ont des pattes tubulaires. Insérer un tournevis dans l'un de ces éléments tubulaires crée un bras de levier pour tourner plus facilement l'anneau de montage (voir 1B). Pour certains broyeurs, il peut être nécessaire d'enlever ou de desserrer les écrous des vis de montage (voir 1C). Pour certains broyeurs, il peut être nécessaire d'enlever une bride.

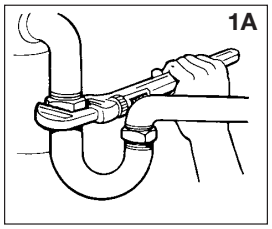
Attention: S'assurer de supporter le broyeur durant cette étape ou il peut tomber lorsque l'anneau de montage est séparé du dispositif de montage. Si votre broyeur a un relais par câble (fil à écran métallique n'utilisant pas de prise murale), compléter les étapes C et D. Si vous utilisez un prise mobile, passer à l'étape E.

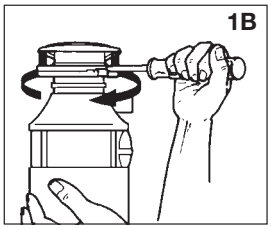
C. Une fois le broyeur enlevé, tourner le broyeur à l'envers et ôter la plaque-couvercle électrique (voir 1D).

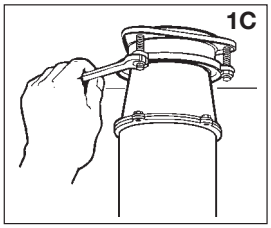
D. Se servir d'un tournevis pour enlever le fil vert de mise à la terre. Enlever les écrous de fil des fils d'alimentation blanc et noir et séparer les fils du broyeur des fils d'alimentation. Dévisser les vis du collier de serrage et séparer le câble du broyeur.

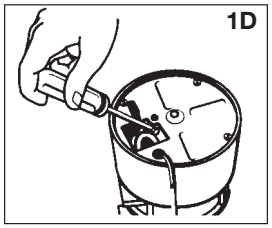
E. Pour enlever le reste du système de montage de l'évier, desserrer les vis de montage, pousser l'anneau de montage vers le haut. Sous celui-ci se trouve l'anneau élastique. Utiliser un tournevis pour déloger l'anneau (voir 1E). Enlever l'anneau de montage, l'anneau de protection et le joint d'étanchéité du collet d'évier. Pour certains types de montage, il faudra dévisser le grand anneau qui maintient le collet d'évier en place. Retirer le collet d'évier et nettoyer le vieux mastic qui se trouve dans l'évier.

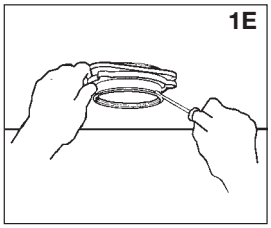
IMPORTANT: Sauf dans le cas d'une maison neuve, c'est le temps de nettoyer le siphon et la tuyauterie de drainage en y passant un furet ou une sonde spirale avant d'installer votre nouveau broyeur.









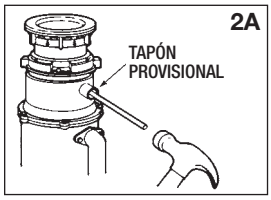


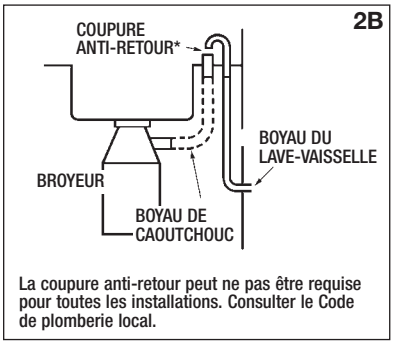
2. RACCORDEMENT DU LAVE-VAISSELLE

Si vous utilisez un lave-vaisselle, passer à l'étape suivante. Si vous ne raccordez pas de lave-vaisselle au broyeur, passer à la section 3.

A. Au moyen d'un instrument peu tranchant (poinçon à métaux ou goujon), faire tomber toute la bonde (voir 2A). Ne pas utiliser un tournevis ou autre instrument tranchant. Lorsque la bonde tombe dans le broyeur, vous pouvez l'enlever ou simplement la broyer quand le broyeur sera utilisé. Ceci n'endommagera aucunement le broyeur mais peut prendre un certain temps, lors de plusieurs sessions de broyage. Passer à la section 3.

B. Brancher le boyau du lave-vaisselle en utilisant un collier de serrage de boyau. Si le boyau est de grosseur différente, vous aurez besoin d'une trousse de raccordement pour lave-vaisselle (voir 2B). S'assurer que tous les raccords de plomberie son bien serrés et respectent le Code et les règlements de plomberie. Faire couler de l'eau et s'assurer qu'il n'y a pas de fuite.



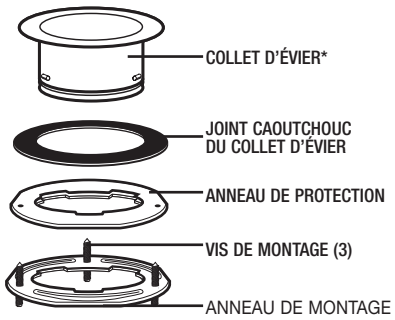


La coupure anti-retour peut ne pas être requise pour toutes les installations. Consulter le Code de plomberie local.

3. INSTALLATION DU SYSTÈME DE MONTAGE

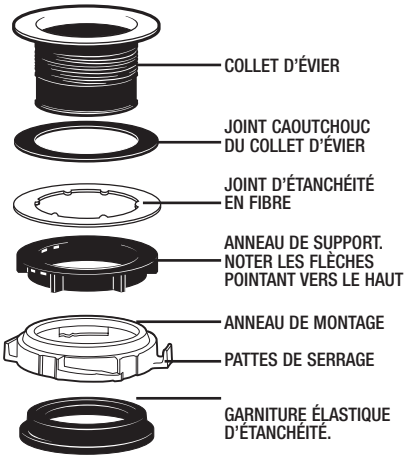
VOTRE BROYEUR À DÉCHETS EST LIVRÉ AVEC L'UN OU L'AUTRE DE CES DEUX TYPES DE MONTAGE

Type De Montage Avec 3 Boulons De Fixation



* Un collier d'évier ajustable (pièce # 3140) est disponible pour le montage dans les éviers en fonte à cuve profonde (uniquement pour les montages faisant appel à 3 boulons de fixation).

Type De Montage EZ



Reportez-vous aux instructions couvrant votre type de montage.

MONTAGE AVEC 3 BOULONS DE FIXATION

LIRE EN ENTIER AVANT DE COMMENCER

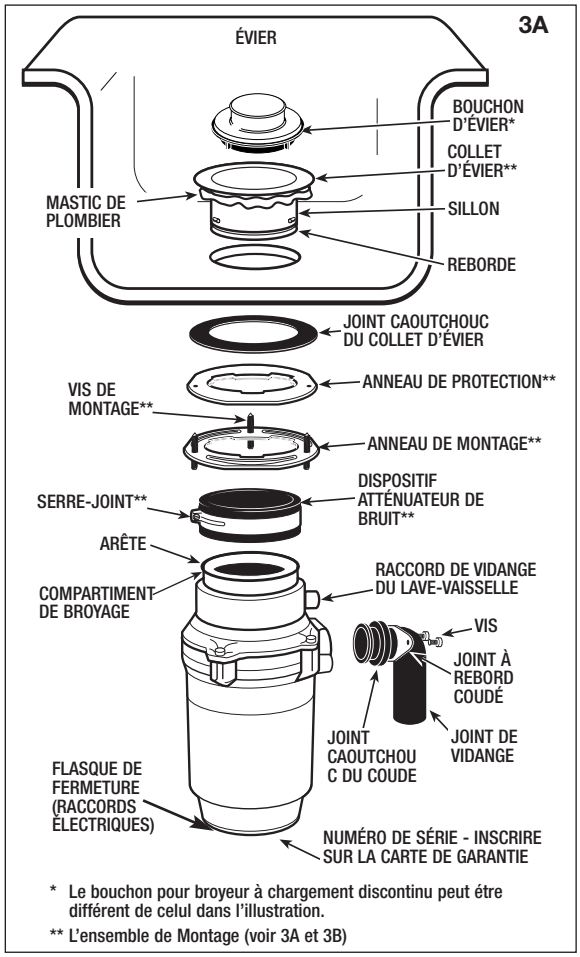
NOTE: Observer attentivement l'ordre des pièces du système de montage, car elles ont été assemblées correctement en usine. (Voir 3A et 3B.)

A. Désassembler l'ensemble d montage, tel qu'expédié, en tournant le collet d'évier jusqu'à ce que ses saillies s'alignent avec les encoches de la bague de fixation et permettent de séparer le collet d'évier du reste de l'ensemble de montage. Prendre note de l'ordre dans lequel ces pièces sont superposées et référer à l'illustration «3A» et «3B» pour identifier chaque pièce. Désemballer les trois vis de montage et les visser à moitié dans la bague de fixation (noter l'inscription: «Ce côté en haut» "THIS SIDE UP" imprimée sur la partie supérieure de la bague de fixation.) Puis, mettre le joint caoutchouc sur l'anneau de protection et les poser sur les extrémités pointues des vis de montage.

B. Garder ces pièces assemblées ensemble et les mettre de côté. Avant de fixer le broyeur à l'ensemble de montage sous l'évier, il peut être utile de pratiquer l'ajustement du SILLON du dispositif atténuateur de bruit "Hush Cushion®" à l'ARÊTE de la partie inférieure du collet d'évier (voir 3A et section 6).

C. S'assurer que l'évier est propre. Mettre une quantité appréciable de mastic de plombier sous la face inférieure du collet d'évier (voir 3C). Placer le collet d'évier pour qu'il soit bien centré et que vous puissiez voir l'inscription lorsque vous regardez dans l'évier. Presser fermement le collet d'évier dans l'ouverture de l'évier pour créer un joint étanche. NE PAS bouger ou tourner le collet d'évier après l'avoir mis en place, car ceci pourrait briser le joint.

MONTAGE AVEC 3 BOULONS DE FIXATION (SUITE)

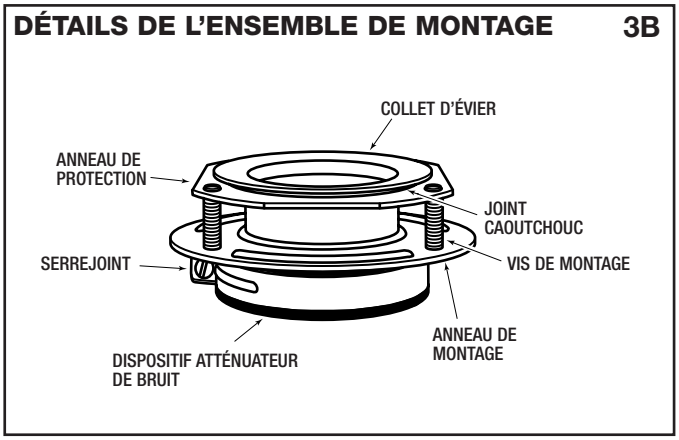


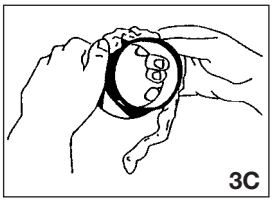
* Le bouchon pour broyeur à chargement discontinu peut être différent de celui dans l'illustration.

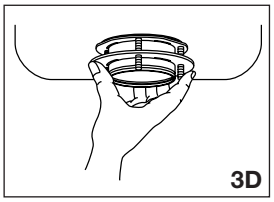
** L'ensemble de Montage (voir 3A et 3B)

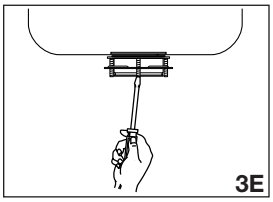
D. Prendre le reste de l'ensemble de montage, tel que mis de côté, et s'assurer que la rondelle de caoutchouc est bien sur l'anneau de protection. Du dessous de l'évier, tout en tenant fermement le collet d'évier d'une main, aligner les saillies de l'anneau de montage avec les arêtes du collet d'évier. Glisser l'ensemble de montage dans le collet d'évier, au-delà des arêtes et le tourner d'un quart de tour, pour qu'il tienne en place de lui-même. (voir 3D)

E. Serrer les trois vis de montage avec un tournevis. (voir 3E) . NE PAS TROP SERRER! Enlever l'excédent de mastic de plombier.









MONTAGE EZ

LIRE EN ENTIER AVANT DE COMMENCER

NOTE: Observer attentivement l'ordre des pièces du système de montage, car elles ont été assemblées correctement en usine. Voir également l'illustration détaillée de la garniture élastique d'étanchéité dans l'illustration 3J ci-dessous pour vérifier l'orientation correcte de la garniture élastique d'étanchéité.

NOTE: Pratiquer cette installation avant d'aller sous l'évier pour vous familiariser avec la façon dont les pièces s'emboîtent.

A. Désassembler le système de montage du broyeur en tournant l'anneau de montage vers la gauche (dans le sens des aiguilles d'une montre) et l'enlever.

B. Remonter l'anneau de montage vers la partie supérieure du collet d'évier. Enlever la garniture élastique d'étanchéité. Enlever l'anneau de montage. Il peut être utile de pratiquer l'installation de la garniture élastique d'étanchéité à ce moment avant d'être sous l'évier. Voir paragraphe "H".

C. Dévisser l'anneau de support du collet d'évier et enlever le joint d'étanchéité en fibre. Il vous reste a le joint d'étanchéité en caoutchouc.

D. On utilise le joint d'étanchéité en caoutchouc au lieu du mastic de plombier avec les éviers en acier inoxidable. Le mastic de plombier doit être utilisé avec les autres éviers.

E. Si l'on n'utilise pas de mastic, pousser le collet d'évier dans l'ouverture d'évier à travers le joint d'étanchéité en caoutchouc. Ne pas tourner le collet d'évier après qu'il a été mis en place.

F. Si vous utilisez du mastic au lieu du joint d'étanchéité, mettre un anneau de mastic sous le dessous du collet d'évier. Insérer le collet d'évier dans l'ouverture d'évier, appuyer fermement pour enlever l'excédent de mastic. Par le dessous de l'évier, enlever l'excédent de mastic de la face inférieure de l'ouverture d'évier.

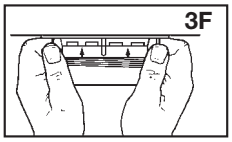
G. Du dessous de l'évier, glisser le joint d'étanchéité en fibre sur le collet d'évier exposé. Avec les flèches pointant vers le haut, visser l'anneau de support sur le collet d'évier, serrer à la main jusqu' à ce que le collet d'évier ne bouge plus (voir 3F). A ce moment, il est recommandé d'insérer le bouchon d'évier, de remplir celuici d'eau afin de vérifier l'étanchéité du collet d'évier et s'assurer qu'il n'y a pas de fuite.

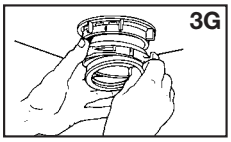
H. Placer l'anneau de montage sur le collet d'évier et le maintenir en place pendant que vous installez la garniture élastique d'étanchéité (la partie large vers le bas) de façon à ce que le sillon sur l'intérieur de la garniture élastique d'étanchéité s'ajuste sur la lèvre du collet d'évier, tout comme un couvercle sur un contenant en plastique (voir 3G, 3H et 3J).

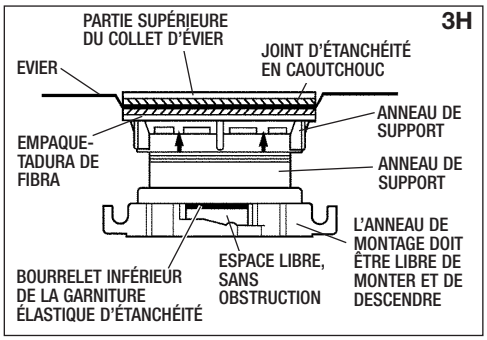
MONTAGE EZ (SUITE)

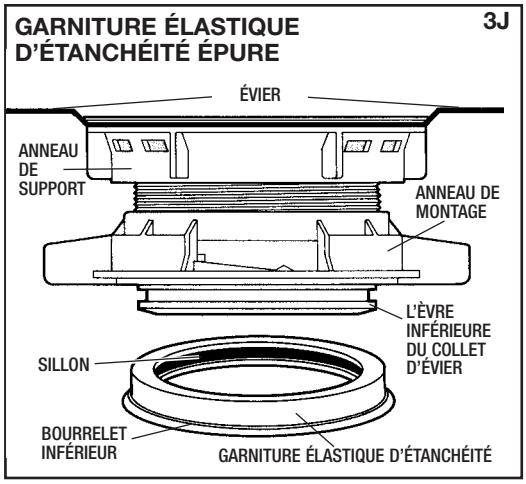
IMPORTANT NOTE: GARNITURE ÉLASTIQUE D'ÉTANCHÉITÉ ÉPURE

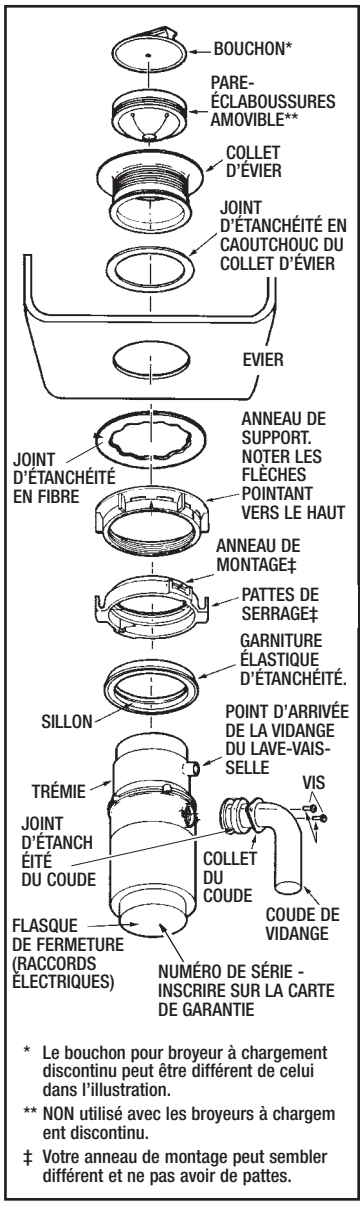
Lorsque la garniture élastique d'étanchéité est installée correctement, la lèvre du collet d'évier s'ajuste dans le sillon de la garniture élastique d'étanchéité et l'anneau de montage peut être tiré vers le bas par dessus la garniture élastique d'étanchéité et peut alors tourner. Le bourrelet inférieur de la garniture élastique d'étanchéité agit comme joint d'étanchéité entre la partie inférieure du collet d'évier et la partie supérieure du broyeur. Voir 3J.






3H
PARTIE SUPÉRIEURE DU COLLET D'ÉVIER
JOINT D'ÉTANCHÉITÉ EN CAOUTCHOUC
EVIER
ANNEAU DE SUPPORT
EMPAQUE-TADURA DE FIBRA
ANNEAU DE SUPPORT
L'ANNEAU DE MONTAGE DOIT ÊTRE LIBRE DE MONTER ET DE DESCENDRE
ESPACE LIBRE, SANS OBSTRUCTION
BOURRELET INFÉRIEUR DE LA GARNITURE ÉLASTIQUE D'ÉTANCHÉITÉ





* Le bouchon pour broyeur à chargement discontinu peut être différent de celui dans l'illustration.

** NON utilisé avec les broyeurs à chargem ent discontinu.

‡ Votre anneau de montage peut sembler différent et ne pas avoir de pattes.

4. CONNEXIONS ÉLECTRIQUES

C'est le moment d'inscrire sur votre carte de garantie le NUMÉRO DE SÉRIE qui se trouve sous le broyeur.

Si vous n'êtes pas familier avec l'alimentation et les procédures électriques consulter un électricien qualifié. Para trituradores de desperdicios

DANGER: UNE MAUVAISE CONNEXION DU CONDUCTEUR DE MISE À LA TERRE POUR APPAREILLAGE PEUT CONDUIRE À UN CHOC ÉLECTRIQUE. CONSULTER UN ÉLECTRICIEN QUALIFIÉ OU UN EXPERT EN RÉPARATIONS SI VOUS N'ÊTES PAS SÛR QUE L'APPAREIL A ÉTÉ MIS À LA TERRE DE FAÇON CORRECTE. NE PAS MODIFIER LA FICHE QUI VIENT AVEC L'APPAREIL, SI CELLE-CI NE FAIT PAS DANS LA PRISE, FAITES INSTALLER UNE PRISE APPROPRIÉE PAR UN ÉLECTRICIEN QUALIFIÉ.

INSTRUCTIONS DE MISE À LA TERRE

Pour les broyeurs à ordures <u>DOTÉS</u> d'un CORDON D'ALIMENTATION AVEC MISE À LA TERRE ENFICHABLE.

Cet appareil doit être mis à la terre. En cas de mauvais fonctionnement ou de bris, la mise à la terre offre un chemin de moindre résistance pour le courant électrique diminuant ainsi les risques de choc électrique. Cet appareil est équippé d'un cordon d'alimentation avec conducteur de mise à la terre pour appareillage et d'une fiche de mise à la terre. La fiche doit être insérée dans un prise appropriée, installée correctement et mise à la terre conformément aux codes et ordonnances locaux.

Pour les broyeurs à ordures <u>NON DOTÉS</u> d'un CORDON D'ALIMENTATION AVEC MISE À LA TERRE ENFICHABLE.

Cet appareil doit être mis à la terre. En cas de mauvais fonctionnement ou de bris, la mise à la terre offre un chemin de moindre résistance pour le courant électrique diminuant les risques de choc électrique. Le cordon d'alimentation (à installer) doit avoir un conducteur de mise à la terre pour appareillage et une fiche de mise à la terre. La fiche doit être insérée dans un prise appropriée qui a été installée de façon correcte et mise à la terre conformément aux codes et ordonnances locaux.

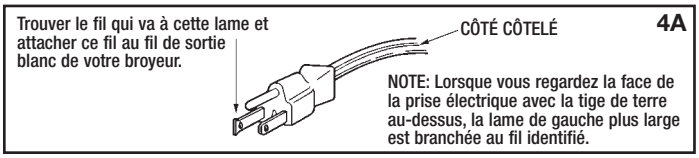
NOTE: Fermer le circuit d'alimentation électrique allant au broyeur avant l'installation. Mettre le disjoncteur à la position «OFF» ou enlever le fusible.

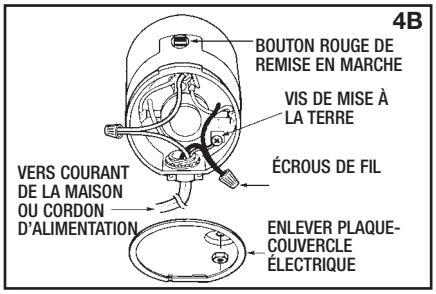
4. CONNEXIONS ÉLECTRIQUES (SUITE)

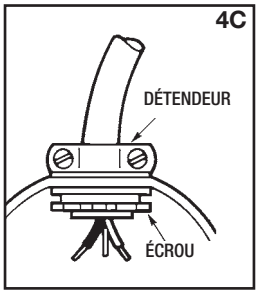
A. Brancher le broyeur uniquement sur du courant alternatif 110-120 volts, 60 Hz.

B. Si un cordon enfichable est utilisé, utiliser une prise enfichable double avec terre (voir 4A). Le fil de terre doit être fixé à la vis de borne de terre à l'extrémité inférieure du broyeur sous la plaque-couvercle électrique (4B).

C. Utiliser un raccord serre-câble avec détendeur à l'endroit où le câble d'alimentation entre dans le broyeur (voir 4C).


Trouver le fil qui va à cette lame et attacher ce fil au fil de sortie blanc de votre broyeur.
CÔTÉ CÔTELÉ
4A
NOTE: Lorsque vous regardez la face de la prise électrique avec la tige de terre au-dessus, la lame de gauche plus large est branchée au fil identifié.


4B
BOUTON ROUGE DE REMISE EN MARCHE
VIS DE MISE À LA TERRE
ÉCROUS DE FIL
VERS COURANT DE LA MAISON OU CORDON D'ALIMENTATION
ENLEVER PLAQUE-COUVERCLE ÉLECTRIQUE



Si vous branchez votre broyeur directement sur le courant de la maison:

Cet appareil doit être branché à un système permanent de filage métallique muni de mise à la terre; ou un conducteur de mise à la terre de l'appareillage doit être utilisé conjointement avec les conducteurs de circuit et branché à un terminal de mise à la terre de l'appareillage ou à une borne de l'appareil.

A. Si vous utilisez un câble BX:
   1. Installer le connecteur de câble dans le trou.
   2. Connecter le fil blanc au fil de sortie blanc du broyeur
   3. Connecter le noir
   4. Connecter le fil de terre nu

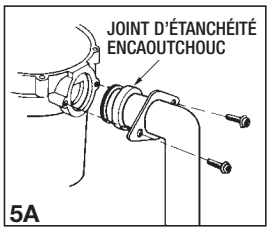
Si vous n'utilisez pas un câble BX, faire courir un fil de terre séparé au tuyau métallique d'eau froide le plus près ou à un autre conducteur approprié, utilisant comme fil de terre la vis située à la partie inférieure sous la plaque-couvercle électrique (voir 4C).

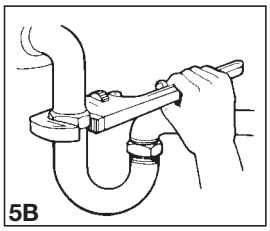
B. Si votre source d'alimentation n'a pas de fil de terre, vous devez en ajouter un à moins d'utiliser un fil métallique. Attacher de façon sécuritaire un fil de cuivre à la vis de terre du broyeur et attacher l'autre extrémité du fil à un tuyau métallique d'eau froide. Utiliser seulement une prise de terre approuvée UL. Si vous avez des tuyaux en plastique dans votre maison, un électricien qualifié doit installer une prise de terre appropriée.

5. ATTACHER LE COUDE DE VIDANGE

A. Fixer le coude de vidange sur le broyeur (voir 5A), passer à l'étape 6 puis fixer l'extrémité inférieure du coude en resserrant l'écrou coulissant (voir 5B).

B. Si vous connectez votre broyeur à un lave-vaisselle, revenirà la section 2B. Sinon, s'assurer…S'assurer que tous les raccords de plomberie sont bien serrés et respectent les codes et ordonnances. Faire couler de l'eau et vérifier s'il y a fuite.





6. CONNECTER LE BROYEUR À L'ENSEMBLE DE MONTAGE

MONTAGE AVEC 3 BOULONS DE FIXATION (Voir la section 3 pour votre type de montage.)

A. Apuyer fermement autour du coussin de montage pour s'assurer qu'il est bien inserré dans le col du broyeur.

B. Lubrifier la lèvre supérieure à l'intérieur du coussin de montage avec du savon liquide.

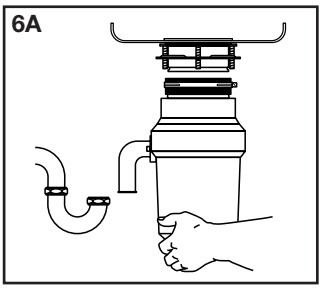
C. Aligner le coude de vidange du broyeur avec le siphon qui se trouve sous le système de montage. Lever le broyeur et engager le SILLON du coussin de montage autour du SILLON placé au bas du collet d'évier (voir 6A et 3B). En soutenant le broyeur, serrer les vis autour du coussin de montage. Le broyeur restera suspendu.

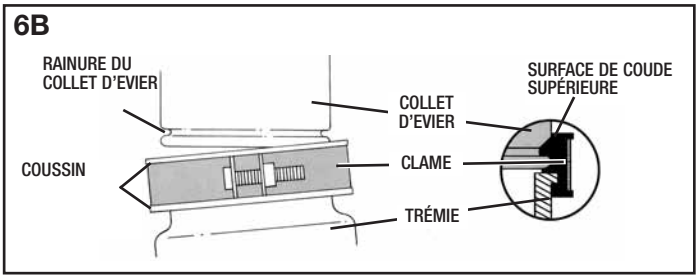
D. Au cas ou il faudrait faire tourner le broyeur, s'assurer de ne pas tourner le collet d'évier. Ceci pourrait briser le joint créé lors de l'installation. Revenir aux pas 5A et 5B.

IMPORTANT – LISEZ S'IL VOUS PLAIT

NO RETIREZ PAS L'ÉTRIER DU COUSSIN HUSH CUSHION® OU LE COUSSIN HUSH CUSHION® DE LA TRÉMMIE, CES DEUX PIÈCES SONT INSTALLÉES EN USINE ET PRÈS À L'INSTALLATION.

Lubrifiez la surface de coude supérieure du Hush Cushion® en caoutchouc avec du savon liquide avant d'enclencher le broyeur au collet d'evier. Ajustez le rebord du Hush Cushion® à la rainure du collet d'evier en utilisant un faible mouvement de balancement. Resserrez la clame (voir 6B).





6. CONNECTER LE BROYEUR À L'ENSEMBLE DE MONTAGE (SUITE)

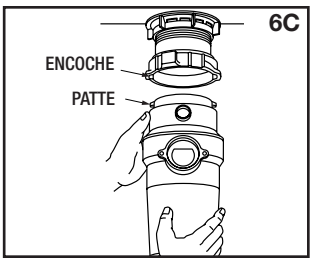
MONTAGE EZ (Voir la section 3 pour votre type de montage.)

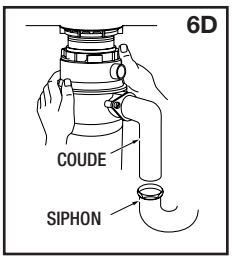
A. Aligner le broyeur sous l'ensemble de montage. Guider les pattes de la trémie dans les fentes de l'ensemble de montage. Tourner |l'anneau de montage de 1/4" vers la droite de façon à ce que le broyeur soit temporairement suspendu. (voir 6C).

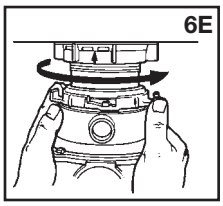
B. Tourner l'anneau de montage et le broyeur jusqu'à ce que le coude soit aligné avec le siphon (voir 6D).

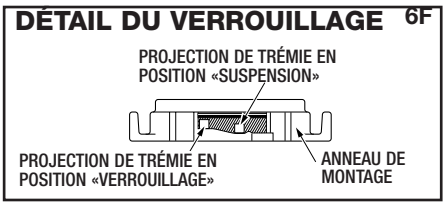
C. Tourner l'anneau de montage vers la droite (dans le sens inverse des aiguilles d'une montre) jusqu'à ce qu'il soit solidement enclenché. Frapper sur les pattes de l'anneau de montage avec un marteau jusqu'à ce que la position de verrouillage soit atteinte. Les pattes de la trémie doivent être à l'extrême gauche des encoches de montage (voir 6E).

D. Si l'anneau de montage est difficile à tourner, vous pouvez ajouter un peu de vaseline ou de savon liquide aux projections de trémie. Faites couler de l'eau et vérifiez s'il y a fuite.









7. GUIDE D'UTILISATION

Les impulseurs anti-blocage pivotants émettent un clic lorsqu'ils se mettent en position. Ceci est normal.

A. Enlever le bouchon d'évier. Faire couler l'eau froide à un régime modéré.

B. Mettre l'interrupteur en position ON; votre moteur tourne à plein régime et est prêt à être utilisé.

C. Y mettre les ordures de cuisine. Les restes de nourriture, épluchures, pelures, pépins, noyaux, os de petite taille et marc de café disparaissent dans le drain. Pour accélérer le broyage des ordures, briser en petits morceaux les os de grand taille, les pelures et le épis. Les os de grande taille et les enveloppes fibreuses demandent beaucoup de temps pour le broyage et il est souvent plus facile de les jeter aux ordures. Ne pas s'inquiéter si le broyeur ralentit durant le broyage. Le broyeur augmente le moment de torsion (capacité de broyage) et fonctionne normalement.

D. Avant d'arrêter le broyeur, laisser le broyeur fonctionner à peu près 15 secondes après la fin du broyage. Ceci assure que tous les déchets ont été évacués de la trappe et du drain.

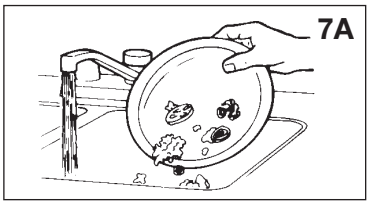
E. Il n'est pas conseillé d'utiliser de l'eau chaude lorsque vous faites fonctionner le broyeur. L'eau froide garde les ordures et les gras à l'état solide et le broyeur peut alors les évacuer à l'état de particules.

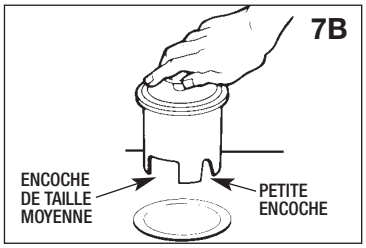
SUGGESTIONS

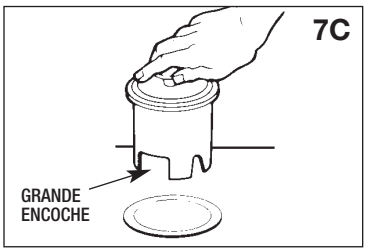
A. S'assurer que le broyeur est vide avant d'utiliser le lave-vaisselle pour que celui-ci puisse drainer de façon normale.

B. Il est préférable de laisser le bouchon dans le drain quand le broyeur n'est pas utilisé pour empêcher les ustensiles et autres corps étrangers de tomber dans le broyeur.

C. Votre broyeur a été construit de façon solide pour vous donner plusieurs années de service sans problème. Il peut broyer toute ordure de table normale MAIS il ne pas pourra broyer ou évacuer des items comme le plastique, les boîtes de conserve, les capsules de bouteille, le verre, la porcelaine, le cuir, le tissu, le caoutchouc, la corde, les écailles d'huître ou de palourdes, le papier d'aluminium ou les plumes.







INSTRUCTIONS D'UTILISATION POUR CHARGEMENT DISCONTINU

Les impulseurs anti blocage pivotants émettent un clic lorsqu'ils se mettent en position. Ceci est normal.

A. Enlever le bouchon d'évier. Faire couler l'eau froide à un régime modéré.

B. Y mettre les ordures de cuisine. Les restes de nourriture, épluchures, pelures, pépins, noyaux, os de petite taille et marc de café disparaissent dans le drain (voir 7A).

C. Insérer le bouchon pour mettre le broyeur en marche (voir 7B). L'une des deux petites encoches à la partie inférieure du bouchon doit être alignée avec le déclencheur de l'interrupteur dans le col du broyeur. Appuyer fermement. Enlever le bouchon pour arrêter le broyeur.

D. Faire fonctionner le broyeur pendant 15 secondes après la fin du broyage. Ceci assure que tous les déchets sont évacués de la trappe et du drain.

E. Pour remplir l'évier, insérer le bouchon de sorte que la grande encoche s'aligne avec l'interrupteur (voir 7C). Le bouchon peut être enfoncé pour remplir l'évier sans activer le broyeur. Lorsque l'encoche de taille moyenne (voir 7B) du bouchon est alignée avec l'interrupteur, l'eau peut être évacuée mais les ustensiles etc. ne peuvent tomber accidentellement dans le broyeur.

8. DÉPANNAGE

Avant de réclamer des réparations ou un remplacement, il est recommendé de faire les vérifications suivantes:

BRUITS MARQUÉS: (autres que ceux produits durant le broyage des os de petite taille ou des noyaux). Les bruits marqués sont habituellement dûs à la présence d'une cuillère, d'une capsule de bouteille ou autre objet similaire. Pour corriger ce problème, fermer le courant électrique et l'eau. Lorsque le broyeur soit arrêté, retirer l'objet à l'aide de tenailles.

LE BROYEUR NE PEUT PAS ÊTRE MIS EN MARCHE: Débrancher le cordon d'alimentation ou mettre soit l'interrrupteur mural soit la chambre de broyage en position OFF, selon le modèle et le type d'installation électrique. Vérifier que la plaque tournante peut tourner librement. Pour ce faire, utiliser un manche à balai. Si la plaque tournante tourne librement, vérifier le bouton de mise en marche pour voir s'il a été déclenché. Le bouton de remise en marche est rouge et se trouve dans la partie inférieure, en face du coude de vidange (voir 8A). Appuyer le bouton jusqu'à ce qu'il se produise un déclic et que celui-ci demeure abaissé.

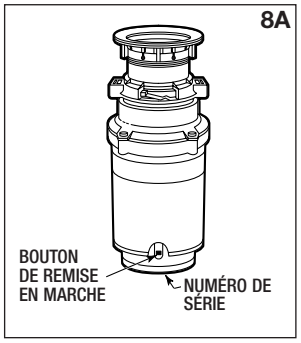
Si le bouton de remise en marche n'a pas été déclenché, vérifier s'il y a un fil court-circuité ou brisé branché au broyeur. Vérifier l'interrupteur électrique, la boîte à fusible et les disjoncteurs. Si le filage ou les composants électriques sont intacts, l'unité peut avoir des problèmes internes nécessitant réparation ou remplacement.

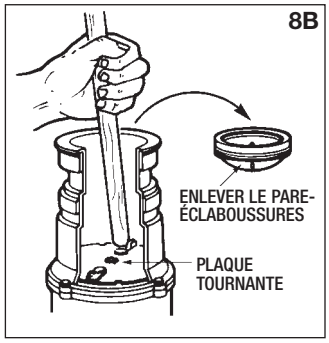
SI LA PLAQUE TOURNANTE NE TOURNE PAS LIBREMENT: Fermer le courant électrique et s'assurer qu'il n'y a pas de corps étrangers entre la plaque tournante et la couronne de broyage. Dégager l'objet en tournant la plaque au moyen d'un manche à balai (voir 8B). S'il n'y a pas de corps étrangers, l'unité peut avoir des problèmes internes.

FUITES: Si l'appareil fuit a la partie supérieure, cela peut être dû à:

1. Mauvaise pose du colet d'évier (mastic ou vissage)
2. Anneau de montage mal vissé.
3. Coussin de montage défectueux ou mal installé.

Si la fuite a lieu au niveau du coude de vidange, la fuite peut être due au mauvais serrage des vis du joint du coude.





Appler notre info service sans frais pour trouver réponse à vos questions.
Nous sommes toujours à votre service.

800-854-3229

9. NETTOYAGE ET ENTRETIEN

NE PAS TENTER DE LUBRIFIER VOTRE BROYEUR!

Le moteur est lubrifié de façon permanente. Le broyeur est autonettoyant et récure ses parties internes à chaque usage.

NE JAMAIS mettre de la soude caustique ou des nettoyeurs de tuyaux d'évacuation dans le broyeur, parce qu'ils entraînent une importante corrosion des parties métalliques. Si vous en faites l'usage, le dommage qui en résulte peut facilement être identifié et toutes les garanties deviendront nulles. Des dépôts calcaires provenant de l'eau peuvent se former sur la plaque tournante en acier inoxidable, donnamt l'apparence de rouille. SOYEZ SANS CRAINTE, l'acier inoxidable utilisé pour la plaque tournante ne se corrode pas.